

# MALLEOLUS DE SANCHOMARTÍN 2015

## HISTORY

Named as the Sanchomartin vine plot, a 1 hectare vineyard that was planted by grafting clones from the oldest vineyards. The wines produced are tannic and have a marked acidity, which makes them ideal for ageing in oak and for the overripening.

## CHARACTERISTICS OF THE HARVEST

From April until mid July temperatures were higher than average that favored the vegetative cycle of the vine. Occasional rainfall in July helped to overcome the high seasonal temperatures. After the veraison the night temperatures dropped significantly meanwhile day temperatures were on average 25 c. This caused early maturity of the grapes and resulted in an early harvest and an extraordinary vintage.

## WINEMAKING PROCESS

The alcoholic fermentation and maceration has been made in stainless steel tanks of small size at a controlled temperature for 28 days. After the malolactic fermentation in french oak barrels. It is aged in French oak barrels.

## TASTING NOTES

An intense deep cherry red color. On the nose it stands out for its intensity and the quality of its aromas, supported by the character of one of the best vintage in the last ten years. The tempranillo varieties are perfectly integrated in the ensemble of this wine due to ageing in fine oak barrels. On the palate it is powerful and persistent with silky sweet structured tannins. A long and persistent aftertaste.

## TECHNICAL DETAILS

**Appellation:** Ribera del Duero

**Soil:** Clay-calcareous

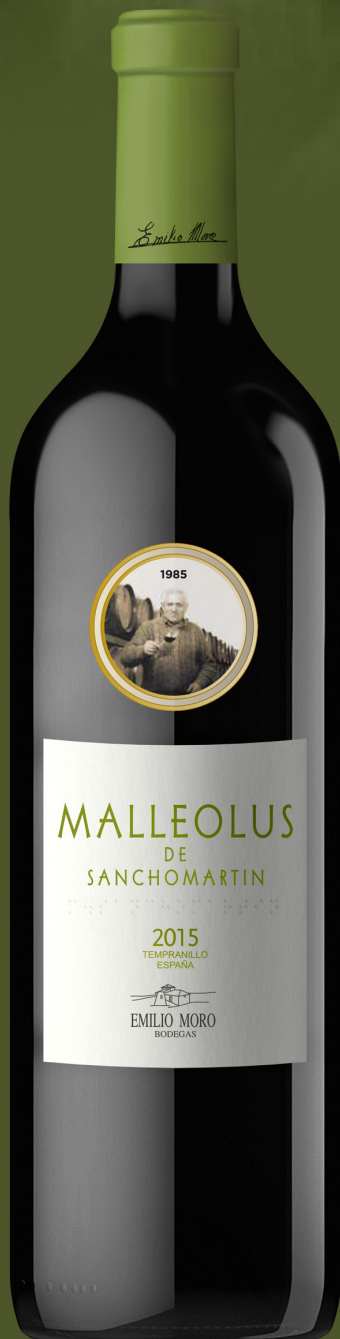
**Location:** Pesquera de Duero

**Orientation:** Southwest

**Malolactic F.:** 30 days in french oak barrels

**Variety:** 100 % Tempranillo (Tinto Fino)

**Ageing:** French oak barrels



	2007	2008	2009	2010	2011	2014	2015
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96	94-97	97-100	95	94	94	94
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Wine Spectator

95	92	96	95	94	93	
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94	93	94	94	94		
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Wine & Spirits

		92	94		91	
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vinous

		94	95	94		
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GUIAPEÑÍN

93	94	94				
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Guía Proensa

98	99	98	99	98		98
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>vinos

	97	97	97	97		96
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				93	92	
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## BODEGAS EMILIO MORO

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