

# LA FELISA 2017



## VARIETY

100% Tempranillo (Tinto Fino)

## PRODUCTION

12.000 bottles of 75 cl

## DETAILS OF THE 2017 HARVEST

The 2017 has been an atypical vintage, with abnormally high temperatures at the beginning of spring that caused an early sprouting. Undoubtedly, the most prominent meteorological accident was the frosts at the end of April that affected many vineyards in the Ribera del Duero and considerably reduced their production. The summer came dry and hot favoring the regularization of the plant that thanks to the low production did not suffer excessive water stress. The harvest was early, dry and hot, which guaranteed an exceptional health status and optimum maturity rates.

## HISTORY

Felisa has been the axis of the Moro family and now her children pay her homage. La Felisa is the first organic wine of the brand and free of added sulfites. It is made with grapes from vineyards between 15 and 25 years old.

## TASTING NOTES

At first it highlights the density of color, a very deep layer and a ripe cherry red color very bright. In the nose dominate the aromas of fine red wine in its purest and primary version, with hints of black fruits, violet and licorice. There are also pastry notes such as toffee and vanilla. In the mouth it is intense, with a marked but mature tannin and a long aftertaste.

## WINEMAKING PROCESS

18 days of maceration with the skins.

This is an organic wine without added sulfites, made with organic grapes which maintains all the beneficial attributes of red wine, such as, tannins, anthocyanins and antioxidants.



	2016	2017
		
		92
		
		
		
		
		
		
		91

