

EMILIO MORO

CLON DE LA FAMILIA

2016

STORY

This wine, which exceeded the Bodegas Emilio Moro's quality expectations, is a homage to the Tinto Fino clone, our best asset. It is born of the harvests gathered from the most emblematic and representative plots of the three types of subsoil in Ribera del Duero. It is aged in exclusive barrels which respect the aromas of the fruit and of the land from which it comes, exuding TRADITION, CHARACTER AND PASSION.

CHARACTERISTICS OF THE HARVEST

The cool temperatures at the beginning of spring and the abundant rainfall slightly delayed the vineyard budding. These late rains were of great significance for the rest of the grapevines' vegetative cycle, since the water reserves accumulated resulted in a year of abundant, balanced harvest of great ripeness.

WINEMAKING PROCESS

26 days of maceration in small tanks followed by malolactic fermentation and ageing in exclusive French oak barrels.

TASTING NOTES

Very deep garnet. A bouquet of great character and extraordinarily abundant nuances, among which the aromas of great Tempranillos come to the fore, slowly attenuated by respectful ageing. The primary and tertiary aromas intermingle to form a harmonious whole with great aromatic depth. Meaty on the palate, full bodied but with excellent balance, yielding to a wine with a very long, persistent aftertaste and pleasant remembrance.



DATA SHEET

DO: Ribera del Duero

Soil: Limestone - Clay - Stony

Location: Pesquera de Duero

Orientation: South-west

Malolactic F: 30 days in French oak barrels

Variety: 100% Tempranillo (Tinto Fino)

Ageing: French oak barrels



AWARDS

	2009	2010	2011	2014	2015	2016
<i>Robert Parker</i>	92	93	93	92	93?	
Wine Spectator	94	93	95		94	96
WINEENTHUSIAST	98	93	91	95	94	
WineSpirits	91	92	93	94		
vincus	94		93	95		
Guía Peñín				93	93	93
Guía Proensa	99			98	97	97
AVINOS				97		
JAMES SUCKLING.COM		92				94
JEB DUNNUCK				94+		
Decanter					92	



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