



EMILIO MORO
BODEGAS



www.emiliomoro.com



ELEGIR | COMPARTIR | CUIDAR

EMILIO MORO

CLON DE LA FAMILIA

2015

STORY

This wine reaches the highest levels of quality in Bodegas Emilio Moro, paying homage to the "TINTO FINO CLONE" which is the winery's greatest asset. It comes from the harvest of the most emblematic plots and represent the three soil types of Ribera del Duero. The ageing takes place in exclusive barrels, that respects the aroma of the fruit and the land from which it comes, expression of TRADITION, CHARACTER and PASSION.

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

26 days maceration in small capacity vats, malolactic fermentation and ageing in French oak barrels.

TASTING NOTES

With an intense Burgundy red color. On the nose it's expressive and complex with a very elegant and persistent polished fruit, the tertiary aromas appear in the form of balsamics and clean leather, providing more complexity. In the mouth it's powerful with a very polished and sweet tannin, with a very long and persistent aftertaste.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Clay-calcareous-stony

Location: Pesquera de Duero

Orientation: Southwest

F. Malolactic: 30 days in French oak barrels

Variety: Tempranillo

Ageing: French oak barrels

RECOGNITIONS

	2009	2010	2011	2014	2015
	92	93	93	92	93?
Wine Spectator	94	93	95		94
	98	93	91	95	
Wine & Spirits	91	92	93	94	
vinous	94		93	95	
				93	93
	99			98	97
				97	
JAMES SICKLING.COM		92			
JEB DUNNUCK				94+	
Decanter					92