

FINCA RESALSO

2022

STORY

Finca Resalso is the name of the historic vineyard that was planted in 1932, the year in which Emilio Moro, father of the third generation of the Moro family, was born. It is the most refreshing version of our Tempranillo.

CHARACTERISTICS OF THE VINTAGE

During the winter the rains were typical, and in the spring the good temperatures accelerated growth, which then slowed down with the arrival of summer. The high temperatures and low rainfall during the summer period lasted until after the grape harvest. These circumstances provided outstanding grape concentration and ripeness. As such, it is a year of wines with a marked personality - full-bodied, with great aromatic density and heft on the palate.

WINEMAKING PROCESS

The wine macerates with its own skins for 12 days, so later the malolactic fermentation is made for 30 days in stainless steel deposits. Finally, it is aged in French and American oaks barrels.

TASTING NOTES

Deep cherry red in colour with a violet rim, the bouquet is intense and fruity, dominated by the ripe black fruits typical of Tempranillo. Subtle floral notes and milky nuances appear in the glass, adding complexity and sweetness to the wine. In the mouth it is silky and full-bodied. Thanks to a very ripe tannin, the palate is pleasant and creamy, with a very pleasing finish and a long aftertaste.



DATA SHEET

DO: Ribera del Duero

Soil: Clay - Limestone - Stony

Location: Pesquera de Duero

Orientation South-west

Malolactic F: 30 days in stainless-steel tanks.

Variety: Tempranillo (Tinto Fino)

Ageing: French and American oak



AWARDS

	2010	2011	2012	2013	2014	2015	2016	2017	2018	2019	2020	2021
<i>Robert Parker</i> Wine Spectator										89		
WINEENTHUSIAST												91
Wine & Spirits				92		89						89
vinous	89	90+	91	89	90		91	90				
Guía Peñín		90	90	91			91			90	90	90
Guía Proensa												
>vinos					89	89						
JAMES SUCKLING.COM							91	92				91
JEB DUNNUCK									90	89		
Decanter												89



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