FINCA RESALSO 2023

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

The winter of 2023 saw generous rains, adding to the soil's water reserves, but the cycle started without the typical spring rains and lasted until June. Temperatures were higher than expected and resulted in full ripening of the fruit. Just before the harvest there were generous storms that modulated the cycle and balanced the concentration.

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.

TASTING NOTES

Cherry-red in colour with violet tones, it has a very expressive and fruity bouquet, reflecting the personality of the 2023 vintage through its fruity balance, leaning more towards red fruits. However, the brand's characteristic notes of black fruits with lactic nuances are also present. It is balanced and ripe, with a very pleasant and tasty palate that makes it a highly appetising and easy-to-drink wine.

WINEinMODERATION

CHOOSE | SHARE | CARE

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)

EMILIO MORO
BODEGAS

AWARDS

	2014	2015	2016	2017	2018	2019	2020	2021	2022
Robert Parker						89			
Wine Spectator							89	89	
WineEnthusiast								91	
Wine&Spirits		89					89		
vinous	90		91	90					89
Guía Peñín			91			90	90	90	90
Guía Proensa									
Anuario de los Vinos	89	89							
JAMESSUCKLING.COM			91	92				91	
JEB DUNNUCK					90	89			
Decanter							89		