

LA FELISA

2021

STORY

Felisa has been the linchpin of the Moro family and now her children want to honour her. La Felisa is the brand's first wine that is environmentally friendly and free from added sulphites. It is created with grapes from medium-age vineyards.

CHARACTERISTICS OF THE HARVEST

The 2021 vintage saw mild Spring temperatures, abundant rainfall in April and a summer with temperatures slightly lower than usual, which slowed the plants' vegetative cycle. Rain was scarce at the beginning of Autumn, promoting the ripening of the grapes.

WINEMAKING PROCESS

Made using organic grapes that are free from sulphites, which are fermented at a controlled temperature, macerated for 15 days with their skin and then aged in French oak barrels with a capacity between 225 l and 500 l.

TASTING NOTES

Dark, very intense cherry-coloured red wine with purple edges denoting its youth, despite having been in oak barrels. On the nose, the predominant bouquet is almost entirely of red and black fruit, typical of this variety, yet enhanced by ageing. On the palate, it has a distinctive, intense and full-bodied flavour, with sweet, lingering tannins that entice a variety of food and wine pairings.



DATA SHEET

DO: Ribera del Duero

Soil: Clay loam

Location: Pesquera de Duero

Orientation South-west











Malolactic F: 30 days in stainless-steel tanks.

Variety: Tempranillo

Ageing: French oak barrels



AWARDS

	2016	2017	2018	2019	2020
					
	92	90			91
		94			
					
	92				
		92	92	93	92
					
					
		91			
				93	



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