

# LA FELISA

2022

## 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 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

Made using organic grapes that are free from sulphites, which are fermented at a controlled temperature, macerated for 15 days with their skin.

## TASTING NOTES

A deep, striking purple in colour. The nose is intense, with lots of personality, and notable fresh red and black fruit flavours. Overall a characteristic violet floral aroma stands out, accompanied by hints of citrus and liquorice, giving this wine a surprising and unusual flavour profile. It is full-bodied and structured in the mouth, with well-balanced acidity and a long, fresh, persistent finish.



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## DATA SHEET

**DO:** Ribera del Duero

**Soil:** Clay loam

**Location:** Pesquera de Duero

**Orientation** South-west

**Variety:** Tempranillo



ES-ECO-016-CL  
Agricultura UE



VEGANO

## AWARDS

	2016	2017	2018	2019	2020	2021	2022
Wine Spectator	92	90			91	91	
WINEENTHUSIAST		94					
WineSpirits							
vinous	92					94	
Guía Peñín		92	92	93	92	92	
Guía Proensa							
Amor de los Vinos							
>vinos							
JAMES SUCKLING.COM		91				90	
GG				93		94	