

CLON DE LA FAMILIA 2010



VARIETY

100% Tempranillo (Tinto Fino)

PRODUCTION

1.000 bottles of 75 cl

DETAILS OF THE 2010 HARVEST

The heavy rains over winter allowed the vines to withstand a drier cycle than expected. The warm temperatures during September and October along with the absence of any meteorological anomalies allowed for a longer harvest period which enabled the optimum ripening in each plot.

HISTORY

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. The sub-soil and micro-climate of the "Cornalvo", "Camino Viejo" and "La Mira" plots represent the three soil types of Ribera del Duero (clayey, chalky and rocky) and the aging takes place in exclusive barrels, designed to respect the aroma of the fruit and the land from which it comes, resulting in a wine that for us, is an expression of TRADITION, CHARACTER and PASSION.

TASTING NOTES

This wine pays tribute to our clone and developed through careful selection of our best terroirs, it found in the 2011 vintage its best ally. The elegance of the chalk, the structure and character of the clay and the maturity of the stony soil are all expressed in this vintage and in this wine, in an intense and well-defined manner. All of this enriched with nuances of the finest oaks which enhance the natural expression of an extraordinarily fine red, our Clon de la Familia.

WINEMAKING PROCESS

32 days maceration in small capacity vats, malolactic fermentation and ageing for 18 months in limited edition French oak barrels.



	2006	2007	2008	2009	2010
				92	93
				94	93
				98	93
				91	92
				94	
					
				99	
					

