EMILIO MORO 2015



VARIETY

PRODUCTION

100% Tempranillo (Tinto Fino)

700.000 bottles of 75 cl

DETAILS OF THE 2015 HARVEST

From April to the second half of July, temperatures were higher than normal, which led to a good vegetative development. Rains in July helped to overcome the high temperatures of this time. After winter, night temperatures dropped significantly while diurnal temperatures averaged 25°C. This fact greatly favored the maturity and advanced the harvest, resulting in an extraordinary vintage.

HISTORY

This wine bears the name of its creator and is the alma mater of the winery. Previously Emilio Moro used the categories of vintage and reserve, but as of the harvest of 98, these concepts disappeared. Now this brand only relates to wine made from vines of between 12 and 25 years old.

TASTING NOTES

Very intense cherry red color. On the nose is opulent and very expressive, with a base of great quality ripe black fruit, with balsamic notes in the background. On the mouth it has a good acidity, its broad and tasty. Long aftertaste.

WINEMAKING PROCESS

It macerates with the skins for 15 days and ages for 12 months in French and American oak barrels before being bottled.

	2009	2010	2011	2012	2013	2014	2015
Losselenkels			92			90	
Wine Spectator						90	90 59# TOP100
WINEENTHUSIAST	90	90	92	91		90	
Wine&Spirits	92	91				91	
vinous	92		91	91	90		
GUÍA PEÑÍN	93	93	90				
Proensa							
>vinos		90	90		90		







