

FINCA RESALSO 2016



VARIETY

100% Tempranillo (Tinto Fino)

PRODUCTION

1.495.000 bottles of 75 cl

CHARACTERISTICS OF THE 2016 HARVEST

Fresh spring temperatures combined with abundant rainfall, slightly delayed budding. These rains had a great impact on the rest of the vegetative cycle of the vine. Summer temperatures were slightly higher than usual, but rainfall was consistent with the past years. September was especially dry. Water reserves accumulated during winter and spring were enough to maintain the optimum performance of the vines. The result: An abundant harvest, balanced and with great maturity

HISTORY

Finca Resalso is the name of a historic vineyard planted in 1932, the year Emilio Moro was born. This wine, made with the grapes of our youngest vines (5 - 12 years) bears its name.









TASTING NOTES






Red ripe cherry color with violaceous hues. Intense on the nose, typical aromas of the Tinto Fino can be perceived, such as mature black fruits, blackberry and currant. The subtle oak notes appear in the background. On the mouth it's intense with lively tannins, but mature enough to leave a gentle and mellow sensation on the mouth. This wine is balanced and has a persistent acidity.

WINEMAKING PROCESS

Four months in French oak barrel.



	2009	2010	2011	2012	2013	2014	2015	2016
								
								89
								
					92		89	
	90	89	90	91	89	90		
			90	90	91			
								
								89

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