

LA FELISA 2016



VARIETY

100% Tempranillo (Tinto Fino)

PRODUCTION

9.600 bottles of 75 cl

DETAILS OF THE 2016 HARVEST

The cool temperatures of the beginning of the spring and the abundant rains delayed slightly the sprouting of the vineyard. These rains, in the form of soil reserves, will have great importance in the rest of the vine's vegetative cycle. After spring came a summer with temperatures slightly higher than normally. As for the rains of the summer period, the behavior was similar to the average of recent years. However, September was especially dry. Even so, soil water reserves accumulated during winter and spring were sufficient to maintain optimal plant performance. The result: An abundant, balanced harvest with great maturity.

HISTORY

Felisa has been the axis of the Moro family and now her children pay her homage. La Felisa is the first organic wine of the brand and free of added sulfites. It is made with grapes from vineyards between 15 and 25 years old.

TASTING NOTES

At first it highlights the density of color, a very deep layer and a ripe cherry red color very bright. In the nose dominate the aromas of fine red wine in its purest and primary version, with hints of black fruits, violet and licorice. There are also pastry notes such as toffee and vanilla. In the mouth it is intense, with a marked but mature tannin and a long aftertaste.

WINEMAKING PROCESS

18 days of maceration with the skins.

This is an organic wine without added sulfites, made with organic grapes which maintains all the beneficial attributes of red wine, such as, tannins, anthocyanins and antioxidants.



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