

MALLEOLUS 2015



VARIETY

100% Tempranillo (Tinto Fino)

PRODUCTION

193.480 bottles of 75 cl

DETAILS OF THE 2015 HARVEST

From the month of April until the second quarter of the month of July, the temperatures were higher than usual, which favored the vegetative cycle. The occasional rains in July helped to overcome the high temperatures of the summer. After the ripening, the night time temperatures were quite low, whereas the daytime temperatures were of about 25° Celsius. This favored the maturity and we had an excellent early harvest.

HISTORY

The word "Malleolus" comes from the Latin word "majuelo" (small vineyard), a way of referring to the vineyards in Pesquera de Duero. To produce this wine we selected grapes from vines of between 25 and 75 years old, trained both in bush and trellis form.

TASTING NOTES

Intense cherry color. On the nose it's very expressive, bold, with a base of great quality black fruit. Balsamic notes and spices can also be noticed. On the palate it has great acidity, it's round, meaty, of a great volume and long finish.

WINEMAKING PROCESS

The wine macerated for 18 days with the skins and was aged for 18 months in Allier French oak barrels before being bottled.



	2008	2009	2010	2011	2013	2014	2015
	92	92	92	93		93	
		90		90			93
	90	90	94	94			
			91				
	92	92		92			
	93	93	93				
	92	90	91				
		90	94	92			



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