

MALLEOLUS 2011

DE SANCHOMARTÍN



VARIETY

100% Tempranillo (Tinto Fino)

PRODUCTION

2.500 bottles of 75 cl

DETAILS OF THE 2011 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

Made with grapes from the Sanchomartín vine plot located within the municipality of Pesquera de Duero. A Vineyard of one hectare, the wines produced from this vineyard are tannic with a marked acidity, which makes them ideal for ageing in wood. It was planted in 1964 by grafting stock, taken from the oldest family vineyards.

TASTING NOTES

The attractive cherry red color and the deep intensity of this Sanchomartín 2011 reminds us that this is one of the best Sanchomartín of the decade, as the exceptional qualities of this “terroir” joined with an extraordinary climate. The notes, full of life with black fruits characteristic of the variety, are both vivid and intense. The evolution is elegant, finding balsamic and floral nuances that give richness to the ensemble of the wine. On the palate it is powerful but balanced and highly polished.

WINEMAKING PROCESS

28 days of maceration in small capacity vats, malolactic fermentation and subsequent ageing for 18 months in French oak barrels.



2006 2007 2008 2009 2010 2011



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