

VENDIMIA SELECCIONADA 2015



VARIETY

100% Tempranillo (Tinto Fino)

PRODUCTION

2.500 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 period. After winter, night temperatures dropped significantly while diurnal temperatures averaged 25°C. This fact greatly favored the maturity and brought forward the harvest, resulting in an extraordinary vintage.

HISTORY

Bodegas Emilio Moro aims to remember and honor the history and tradition of Emilio Moro through this wine. It is for this reason that every year, the best plot where we work to make Emilio Moro will be chosen to bottle Vendimia Seleccionada from Bodegas Emilio Moro.

TASTING NOTES

Intense cherry red color. On the nose is intense and complex dominating the notes of black fruits of the "tinto fino" at its right point of ripeness. In the background you can appreciate the notes of noble woods, balsamic, spices and subtle toasted. On the palate it is complex with a sweet and persistent tannins, and a long aftertaste.

WINEMAKING PROCESS

Made from selected grapes from the Pago de La Mira, which has clay soil and it is located at 900 meters of altitude. It is fermented at controlled temperature and aged 12 months in 50% American oak and 50% French oak barrels, combining new and second year oak.



 www.emiliomoro.com

 [BodegaEmilioMoro](https://www.facebook.com/BodegaEmilioMoro)

 [Emilio_Moro](https://twitter.com/Emilio_Moro)

 [bodegasemiliomoro](https://www.instagram.com/bodegasemiliomoro)

 [Bodegas Emilio Moro](https://www.youtube.com/BodegasEmilioMoro)