

FINCA RESALSO

2021

STORY

Finca Resalso is the name of a historical vineyard which was planted in 1932, the year in which Emilio Moro was born. This is the name we have given to our young wine, which is made from grapes from our young vines.

CHARACTERISTICS OF THE VINTAGE

The 2021 vintage saw mild Spring temperatures, abundant rainfall in April and a summer with temperatures slightly lower than usual, which slowed the plants' vegetative cycle. Rain was scarce at the beginning of Autumn, promoting the ripening of the grapes.

WINEMAKING PROCESS

The wine macerates with its own skins for 12 days, so later the malolactic fermentation is made for 30 days in stainless steel deposits. Finally, it is aged in French oaks barrels

TASTING NOTES

Cherry red color with a violet rim typical of its youth. In the nose it is expressive and intense where the primary aromas of Tempranillo stand out and are clearly perceived. In the mouth it is balanced and well-structured, with a pleasant aftertaste that invites to drink again.



DATA SHEET

DO: Ribera del Duero

Soil: Clay - Limestone - Stony

Location: Pesquera de Duero

Orientation South-west

Malolactic F: 30 days in stainless-steel tanks.

Variety: Tempranillo (Tinto Fino)

Ageing: French oak



AWARDS

	2010	2011	2012	2013	2014	2015	2016	2017	2018	2019	2020	2021
 Wine Spectator										89		
WINEENTHUSIAST												89
Wine & Spirits				92		89						91
vinous	89	90+	91	89	90		91	90				
Guía Peñín		90	90	91			91			90	90	90
Guía Proensa												
>vinos					89	89						
JAMES SUCKLING.COM							91	92				91
JEB DUNNUCK									90	89		
Decanter												89