

EMILIO MORO

2023

STORY

It bears the name of its creator and is the alma mater and flagship of Bodegas Emilio Moro. It was launched in 1989, the year of the winery's first vintage under the Ribera del Duero D.O., and from the very first moment it has been the representative of our terroir. It is a clear example of the passion of four generations of a family dedicated to the cultivation of vineyards and the production of Ribera del Duero wines with soul.

CHARACTERISTICS OF THE VINTAGE

The winter of 2023 saw generous rains, adding to the soil's water reserves, but the cycle started without the typical spring rains and lasted until June. Temperatures were higher than expected and resulted in full ripening of the fruit. Just before the harvest there were generous storms that modulated the cycle and balanced the concentration.

WINEMAKING PROCESS

Elaborated using grapes from medium-aged vineyards. Fermentation takes place in stainless-steel tanks at controlled temperatures, with subsequent ageing in French and American oak barrels.

TASTING NOTES

Intense cherry red in color with violet reflections that still betray its youth, Emilio Moro 2023 has a deep, brilliant robe. The nose reveals intense fruitiness, dominated by notes of black and red fruits, intertwined with hints of vanilla, cocoa, and a subtle spicy touch from its mixed aging in French and American oak. On the palate, it is silky and enveloping, with polished tannins that maintain an impeccable balance between maturity and freshness. The fruit takes center stage once again, supported by precise acidity and elegant integration of the wood. The finish is long, harmonious, and persistent, leaving a pleasant sensation of balance.



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

Ageing: French and American oak barrels.



AWARDS

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