

2014 WINERY OF THE YEAR!
Wine & Spirits Magazine



EMILIO MORO
 BODEGAS



We are pleased to add this notable and much lauded producer to our portfolio. We will be working directly with the winery to bring you these exciting wines!

The Moro family has been farming the same vineyards in the Ribera del Duero since 1932, the birth year of Emilio Moro (the patriarch) as well as the year in which the Finca Resalso vineyard was planted. For two generations, the grapes were sold on the bulk market. In 1988, current proprietor José Moro Espinosa invested the family's entire savings into winery equipment and Bodegas Emilio Moro was born. The bodega joined the D.O. Ribera del Duero in 1989 and quickly established itself as one of the region's leading producers of top quality wines. The winery is located at the top of a bend in the Duero River in the town of Pesquera del Duero, just to the Northwest of Peñafiel.



RATINGS



FINCA RESALSO EMILIO MORO MALLEOLUS MALLEOLUS DE VALDERRAMIRO MALLEOLUS DE SANCHOMARTIN CLON DE LA FAMILIA

<i>Stephen Tanzer's</i> INTERNATIONAL WINE CELLAR	2012 91	2009 92	2009 92	2009 93	2009 94	2009 94
WINE ENTHUSIAST MAGAZINE				2009 96	2009 94	2009 98
Wine Spectator			2009 90	2009 95	2009 94	2009 94
<i>Roberto Perini</i> ASOCIACION			2009 92	2009 93	2009 94	2009 92
GUÍAPEÑÍN	2012 90	2010 93	2010 93	2009 94	2009 94	

FINCA RESALSO 2013



“The expression of our youngest vineyard”

VARIETY

100% TINTO FINO

PRODUCTION

900.000 bottles of 0,75 l.

DETAILS OF THE HARVEST 2013

Early spring was characterized by abundant rainfall and abnormally low temperatures which delayed the onset of budding. The water reserves in the soil favored the vegetative cycle of the vine during the summer, avoiding stress from lack of moisture, which in turn favored an extraordinary phenolic maturity.

The harvesting period was marked by rain and a slight drop in temperature which caused the alcohol content to remain below the levels of previous years, achieving an excellent balance in the composition of the grape.

HISTORY

Finca Resalso is the name of an historic vineyard that was planted in 1932, the year of Emilio Moro's birth. This is the name we have given to our young wine, which is made from vines of between 5 and 12 years old.

TASTING NOTES

From the selection of our younger vines this Finca Resalso was born, with a strong cherry red colour and violet tones indicative of its youth. As we approach the glass its fragrance and intensity fills the senses. The youngest example of our variety, this wine expresses itself with marked primary aromas, mulberry, licorice and black forest fruits. A tasty and appetizing ensemble which, on the palate, shows us its vocation as an expressive and intense wine but with a well-developed structure that makes it pleasant to drink.

PROCESS

4 months in French and American oak barrels.



	2009	2010	2011	2012
Robert Parker's Wine Advocate	88			
Wine Spectator	89			
WINE ENTHUSIAST				
Wine & Spirits	88			88
Stephen Tanzer's INTERNATIONAL WINE CELLAR	90	89	90	91
Decanter				
GUÍAPEÑÍN			90	90



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MALLEOLUS 2010

"Definitive of the Tinto Fino variety"

VARIETY

100% TINTO FINO

PRODUCTION

100.000 bottles of 0,75 l.

DETAILS OF THE HARVEST 2010

Even through the spring frosts delayed the budding the vines developed well, making use of the water reserves from the abundant winter rains and the high summer temperatures. A calm and controlled harvest.

HISTORY

The word "*Malleolus*" comes from the Latin word meaning 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

It is the essence of our oldest vineyards that is the key to understanding this Malleolus, which, through its grape variety matured for 18 months in 500 ltr French oak barrels, intensely expresses balsamic aromas, spices and tobacco contributed from the oak, naturally enriching the grand ensemble.


Aromas of ripe, black fruits are still present throughout the tasting and clearly indicate the raw material wherein lies the richness and exclusivity of this wine.

PROCESS

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



WINE MODERATION.eu
a pan-European programme to promote
moderation in wine consumption

	2007	2008	2009	2010
	92	92	92	
	92		90	
	91	90		
				91
	92	92	92	
			Sv	
	92	93	93	93

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