



Emilio Moro “La Felisa”



Varietal: 100% Tempranillo

Elevation: m

Appellation: : Pesquera de Duero

Practice: Sustainable

Soil: Clay & Loam

Production: 7000

CS

Alcohol %: 14.5

Acidity: gr/Ltr

Residual Sugar: gr/Ltr

ph:



Tasting Notes: Dark, very intense cherry-colored red wine with purple edges denoting its youth, despite having been in oak barrels. On the nose, the predominant bouquet is almost entirely of red and black fruit, typical of this variety, yet enhanced by ageing. On the palate, it has a distinctive, intense and full-bodied flavor, with sweet, lingering tannins that entice a variety of food and wine pairings.

Winemaking: Made using organic grapes that are free from sulphites, which are fermented at a controlled temperature, macerated for 15 days with their skin and then aged in French oak barrels with a capacity between 225 l and 500 l.

Food Pairing: Lighter roast meats, fatty fish, grilled vegetables.

Accolades

2019: **93** pts James Suckling

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com