



# Emilio Moro

## “Vendimia Seleccionada”



**Varietal:** 100% Tempranillo

**Elevation:** m

**Appellation:** Pesquera de Duero

**Practice:** Sustainable

**Soil:** Clay

**Production:** 1200 cs

**Alcohol %:** 14.5

**Acidity:** gr/Ltr

**Residual Sugar:** gr/Ltr

**ph:**

**Tasting Notes:** Burgundy red. The bouquet is intense and frank, with a fruity base of great elegance at its prime point of maturity, with a good balance between the primary aromas and the spicy notes typical of its ageing in oak. In the glass it evolves naturally towards elegant and complex notes without losing its characteristic fruity base. On the palate, it is full-bodied and sustained by abundant but rounded tannins, with a balanced acidity and a long, persistent finish.

**Winemaking:** Fermented at a controlled temperature in stainless-steel tanks and aged in French oak barrels.

**Food Pairing:** Lasagna, pizza and dishes with tomato-based sauces. Barbecue grilled-meats, smoky dishes.



### Accolades

2019: **92** pts James Suckling

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