



Emilio Moro Tempranillo



Varietal: 100% Tempranillo

Elevation: 750-1000m

Practice: Hand-Harvested

Dry Extract:

Appellation: Ribera del Duero, Spain

Production: 600,000 bottles

Alcohol: 14%

Acidity:

Residual Sugar:

pH Level:



Tasting Notes:

Aromatic expression of intense cherry. The most elegant, complex, fresh and lively representation of the Emilio Moro label. This wine carries the aromas from the oak in perfect harmony with the varietal. In the mouth, the wine is full-bodied, well-structured and perfectly balanced.

Aging:

12 months in oak barrels

Winemaking:

15 days maceration with the skins and then 12 months aging before being bottled

Food Pairing:

Accolades:

2016 Wine Enthusiast – 91 pts