



# Emilio Moro Tempranillo Malleous



**Varietal:** 100% Tempranillo

**Elevation:** 750-1000 m

**Practice:**

**Dry Extract:**

**Appellation:** Ribera del Duero, Spain

**Production:** 100,000 bottles

**Alcohol:** 14.5%

**Acidity:**

**Residual Sugar:**

**pH Level:**

**Tasting Notes:**

Intense balsamic aromas, spices and tobacco contributed by the oak barrels naturally enriching the ensemble. Ripe black fruits are still present throughout the palate and clearly indicate the raw richness of the varietal and the exclusivity of this wine.

**Aging:**

18 months in French oak barrels

**Winemaking:**

18 days maceration with the skins and then undergoes malolactic fermentation in French oak. Aging takes place in new Atelier French barrels until the moment of bottling.

**Food Pairing:**

**Accolades:**

Robert Parker – 92 pts

Wine Enthusiast – 90 pts

Wine Spectator – 90 pts

