EMILIO MORO 2009



"Point of reference to the spirit of Ribera del Duero"

VARIETY

PRODUCTION

100% TINTO FINO

700.000 bottles of 0,75 l.

DETAILS OF THE HARVEST 2009

The heavy winter rains allowed the vines to withstand one of the driest summers in recent years. The stable weather conditions allowed for a staggered harvest, obtaining the optimum state of maturity from each plot (from 29th September to 16th October).

HISTORY

This wine bears the name of its creator and is the *alma mater* of the winery. Previously Emilio Moro used the categories of *vintage* and *reserve*, but as of the harvest of 98, these concepts disappeared. Now this brand only relates to wine made from vines of between 15 and 25 years old.

TASTING NOTES

A deep, cherry red colour. Intense aromas of mature, ripe black fruits, integrated with well-balanced toasty touches. Powerful on the palate, it is full, meaty and rich with thick black-fruit tannins Vanilla, balsamic and spicy touches from fine quality oak. The finish is long and full.

PROCESS

25 days of maceration with the skins and then 12 months ageing in French and American oak barrels before being bottled.

RANKING	2008	2009
Fobut Cake P5	90	
Wine Spectator	88	
Stephen Tanzer's	91	91
GUÍA PEÑÍN	91	93
[§] Proensa	86	88





