MALLEOLUS 2010

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

EMILIO MORO

VARIETY

PRODUCTION

100% TINTO FINO

100.000 bottles of 0,75 l.

DETAILS OF THE HARVEST 2010

Even through the spring frosts delayed the budding the vines developed well, making use of the water reserves from the abundant winter rains and the high summer temperatures. A calm and controlled harvest.

HISTORY

The word "Malleolus" comes from the Latin word meaning majuelo (small vineyard), a way of referring to the vineyards in Pesquera de Duero. To produce this wine we selected grapes from vines of between 25 and 75 years old, trained both in bush and trellis form.

TASTING NOTES

Malleolus in Latin and Majuelo in Spanish is the fundamental word in the elaboration of this wine, the old vine wich still maintains a character inherited from past centuries, with personality, elegance and exclusivity. It is the essence of our oldest vineyards that is the key to understanding this Malleolus, which, through its grape variety matured 18 months in 500 ltr French oak barrels, intensely expresses balsamic aromas, spices and tobacco contributed from the oak, naturally enriching the grand ensemble.

Aromas of ripe, black fruits are still present throughout the tasting and clearly indicate the raw material wherein lies the richness and exclusivity of this wine.

PROCESS

WINEINMODERATION.eu a pan-European programme to promote moderation in wine consumption

The wine stayed 18 days macerating with the skins and was aged for 18 months in Allier French oak barrels before being bottled.

2009

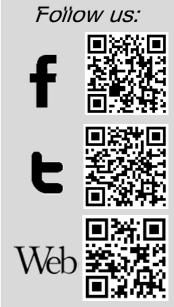
2010

2008

2007

	2001	2000	2000	2010	
Lobert Cerkups	92	92	92	92	
Wine Spectator	92		90		
WINE ENTHUSIAST	91	90	90	94	
Wine Spirits				91	
Stephen Tanzer's	92	92	92		
Decanter			SV		
GUÍA PEÑÍN	92	93	93	93	
Proensa	92	92	90	91	
>vinos			90	94	





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