

MALLEOLUS 2010

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



EMILIO MORO
BODEGAS

VARIETY

100% TINTO FINO

PRODUCTION

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 which 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

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



2007 2008 2009 2010

	92	92	92	92
	92		90	
	91	90	90	94
				91
	92	92	92	
			SV	
	92	93	93	93
	92	92	90	91
			90	94

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