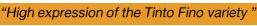
MALLEOLUS 2015



VARIETY

PRODUCTION

100% TINTO FINO

193,480 bottles of 0.75 L

DETAILS OF THE 2015 HARVEST

From the month of April until the second quarter of the month of July, the temperatures were higher than usual, which favored the vegetative cycle. The occasional rains in July helped to overcome the high temperatures of the summer. After the ripening, the night time temperatures were quite low, whereas the daytime temperatures were of about 25° Celsius. This favored the maturity and we had an excellent early harvest.

HISTORY

WINEINMODERATION.

The word "Malleolus" comes from the Latin word "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

Intense cherry color. On the nose it's very expressive, bold, with a base of great quality black fruit. Balsamic notes and pasties can also be noticed. On the palate it has great acidity, it's round, meaty, of a great volume and long finish.

FLABORATION PROCESS

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

2010

2011

2009

2008

Lobert Cerker Co	92	92	92	93	93
Wine Spectator		90		90	
WINE ENTHUSIAST	90	90	94	94	
Wine Spirits			91		
vinous	92	92		92	
Decanter		SV	91		
guía peñín	93	93	93		
Proensa	92	90	91		
>vinos		90	94	92	





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2013 2014 2015