

MALLEOLUS 2015

"High expression of the Tinto Fino variety"



EMILIO MORO
BODEGAS

VARIETY

100% TINTO FINO

PRODUCTION

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

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.

ELABORATION PROCESS

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



2008 2009 2010 2011 2013 2014 2015

	2008	2009	2010	2011	2013	2014	2015
 Revista de Vinos y Aguacates	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				
 GUÍAPEÑÍN	93	93	93				
 Guía Proensa	92	90	91				
 >vinos		90	94	92			

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