

MALLEOLUS DE SANCHOMARTÍN 2010

"Terroir of great balsamic intensity and richness"



EMILIO MORO
BODEGAS

VARIETY

100% TINTO FINO

PRODUCTION

7.000 bottles of 0,75 l.

DETAILS OF THE HARVEST

The abundant winter rainfall allowed the vines to endure a drier cycle than expected. The warm temperatures in September and October, along with the absence of meteorological anomalies, led to an extended harvest period which allowed each plot to reach its prime maturity.

HISTORY

Made with grapes from the Sanchomartín vine plot located within the municipality of Pesquera de Duero. A Vineyard of one hectare, the wines produced from this vineyard are tannic with a marked acidity, which makes them ideal for ageing in wood. It was planted in 1964 by grafting stock, taken from the oldest family vineyards.

TASTING NOTES

An intense, deep cherry-red colour. Complex and elegant aromas, with subtle, floral notes that accompany the liquorice, mulberry and blackcurrant. The balsamic notes from the oak are perfectly integrated into the ensemble of the wine. On the palette it is warm and sweet, with balanced acidity and a great quality tannin that caresses the palette. A warm finish that goes on forever.

ELABORACIÓN

28 days of maceration in 3.000 Kg. vats, malolactic fermentation and subsequent ageing for 18 months in French oak barrels.



	2006	2007	2008	2009	2010
97	96	97	94	95	
96	95	92	96		
96	94	93	94	94	
92				94	
			94		
93	93	94	94		
98	98	99	98		
		97	97	97	



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