

RESALSO

STORY

Finca Resalso is the name of an historic vineyard that was planted in 1932, the year Emilio Moro was born. This is the name we have given to our young wine, which is made from grapes from our youngest vineyards.

CHARACTERISTICS OF THE HARVEST

The weather in 2020 was marked by a slight rise in the average temperature which, together with the abundant rainfall in spring, allowed the vines to develop well. The harvest was accompanied by rainfall that did not affect the quality of the grapes obtained, which will be used to make wines of high quality, aromatic expression and intensity.

WINEMAKING PROCESS

The wine macerates with its own skins for 12 days, so later the malolactic fermentation is made for 30 days in stainless steel deposits. Finally, it is aged in French oaks barrels.

TASTING NOTES

Cherry red color with a violet rim typical of its youth. In the nose it is expressive and intense where the primary aromas of Tempranillo stand out and are clearly perceived. In the mouth it is balanced and well-structured, with a pleasant aftertaste that invites to drink again.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Clay-Chalky-Stony

Location: Pesquera de Duero

Orientation: Southwest

Malolactic F.: 30 days in stainless steel deposits

Variety: Tempranillo

Ageing: French oak barrels

RECOGNITIONS

2010 2011 2012 2013 2014 2015 2016 2017 2018 2019





