

BESTIZO

2023

STORY

Bestizo was created in 2024 to be the reason why we meet again. Bestizo is the bridge that connects stories, bridges distances and is a meeting point. It is the first red wine of Bodegas Emilio Moro El Bierzo, and it has come to highlight the Mencía grape, as a symbol of our evolution and to make it clear that we are more and more 'bercianos' (natives of El Bierzo).

CHARACTERISTICS OF THE VINTAGE

The year was marked by an unusual rainfall pattern. 2023 began with a spring of mild temperatures and a rainy June, which encouraged good vine growth and ample water reserves in the soil for the summer, which was dry and somewhat hot. The grapes reached the ripening period with a good balance between alcohol potential and ripeness. They were harvested in good weather, which ensured their excellent health.



WINEMAKING PROCESS

Made from Mencía grapes. Fermented for 7 days in 25,000L tanks with a 12-day maceration. It is produced with a submerged cap, with no pumping-over. It undergoes malolactic fermentation in stainless steel tanks and is subsequently aged for 8 months in 2,500-litre vats until bottling.

TASTING NOTES

Cherry red in colour, the bouquet is fresh and elegant, with a predominance of red and stone fruit: peach and cherry. It also has delicate spicy and floral notes. In the mouth it is light and balanced, with a pleasant palate, full of personality, with a mild and very pleasant aftertaste.

DATA SHEET

D.O: El Bierzo

Variety: 100% Mencía

Soil: Granitic, with schist and slate

Location: Villafranca del Bierzo

Malolactic F: 30 days in stainless-steel tanks.

Ageing: 8 months in 25 HL foudre