



CARLOS MORO
BODEGAS & VIÑEDOS



CM Finca Valdehierro 2014

D.O. Cigales

Very bold cardinal with intense purple tones, very opaque core, clean and bright. Clean, intense and very elegant, with lively aromas of red and black fruits the wine has notes of ripe and wild cherry, fresh blackberry and complex tertiary aromas from its barrel aging, highlighting liquorice, roasted coffee, vanilla, clove and an elegant graphite mineral touch. Very elegant and velvety, with a lively, expressive and pleasant structure of sweet tannins, well balanced with a measure of acidity, repeating the complexity of multiple aromas enjoyed in the nose in the retro-nasal such as red fruit, coffee, liquorice and pleasant roasts.

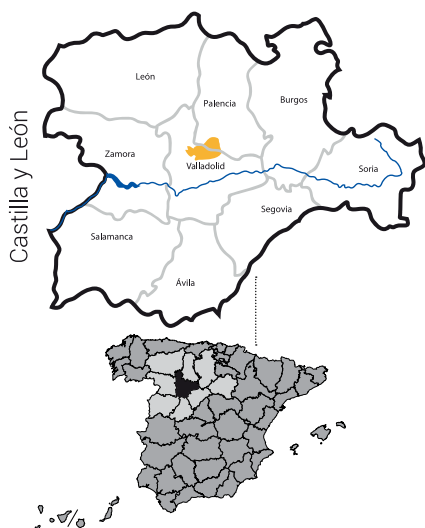
Awards and Scores

2014 Vintage

- 92 Points 'El País' Wine Yearbook 2018
- 91 Points Repsol Guide 2014
- 91 Points - Gourmet Guide 2018
- 91 Points Peñín Guide 2018
- 90 Points Wine Enthusiast 2017
- 90 Points Silver Medal Decanter 2017
- 90 Points 'Vivir el Vino' 365 Wines A Year Guide 2018

2012 Vintage

- 93 Points Wine Enthusiast 2016
- 92 Points - Gourmet Guide 2017



BODEGA CARLOS MORO
Winemaker: Francisco Guerra
Technical Directors: Carlos Moro and Felix Gonzalez

2014 Vintage

A rainy and mild winter, followed by a sunny spring, with drought-like conditions and the vineyard budding at the beginning of May with a normal year cycle. Subsequent dry and mild summer, with no high temperatures, which delayed the ripening cycle by at least 15 days compared to a normal year. Very slow but balanced final ripening, with episodes of, with a long harvest throughout the month of October.

The vineyard

Poor soil with a loamy texture containing limestone aggregate and abundant alluvium. South facing. Centennial plantation of post-phyloxera Tempranillo. Maximum yield of 3,000 kg. per hectare. Located in the Duoro River basin in an area with a Mediterranean climate with continental influence and an altitude of 750 m above sea level.



Technical data

Bottle size 750ml

Source of the wine

Name of vineyard Finca Valdehierro
Town Cubillas de Santa Marta
Surface 0.89 has
Formation goblet (ecological)
Soil texture Loamy Limestone
Altitude 810 masl
Yield/ha 3,000 kg/ha
Slope gradient Flat

Production

Variety 100% Tempranillo
Harvest October 2015
Type of harvest Manual in boxes of less than 12 kgs
Type of selection Double selection (bunch and grape)
First Harvest 2012
Production process Traditional method for red wines
Bottles produced 10,500
Fermentation 10-14 days in stainless steel tanks (26°C)
Aging 16 months in new barrels
Alcohol 14.5%
Acidity 4.93 g/l

Recommendations

Storage Fresh and dry place. Avoid sunlight.
Temperature Consume at 15-17 °C

Vinos de Finca Collection

In recent years, Bodegas y Viñedos Carlos Moro has been creating a family of wines based on carefully selected items that Carlos Moro himself has personally chosen. The Carlos Moro Vinos de Finca wines are signature wines in highly exclusive collections, created from grapes from carefully selected plots of land and with a limited production. Originating from five different denominations of origin, they are united by one common figure: that of Carlos Moro, an expressive symbol of quality in winemaking.

Bodega Carlos Moro
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San Vicente de la Sonsierra, LA RIOJA
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