



CARLOS MORO
BODEGAS & VIÑEDOS



CM Finca Valmediano 2014

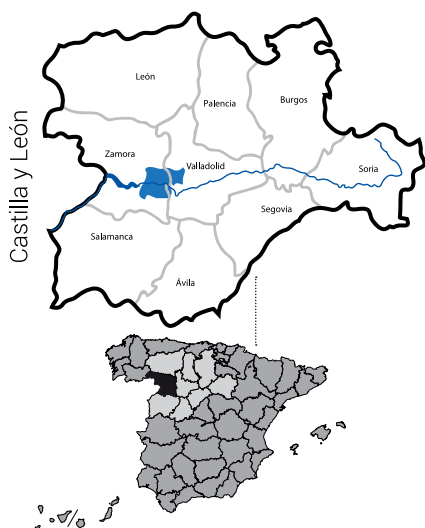
D.O. Toro

Intense purple tones, with a faint cardinal rim and a very opaque core, clean and bright. Clean, very intense and complex, with lively aromas of ripe black fruit; acidic blackberry and bilberry jam, with an elegant balsamic lavender background in balance with the tertiary aromas from the barrel, highlighting spices of clove and black pepper, fine chocolate, roasted notes and liquorice from the wood. A lively structure of sweet tannins balanced with an elegant alcoholic warmth. The same existing aromas persist in the nose, repeating an excellent complexity with a very long, warm and silky finish.

Awards and Scores

2014 Vintage

- 93 Points Wine Spectator 2017
- 92 Points Wine Enthusiast 2017
- 92 Points - Gourmet Guide 2018
- 90 Points Repsol Guide 2018
- 90 Points 'El País' Wine Yearbook 2018



BODEGA CARLOS MORO
Winemaker: Alberto Gomez

Technical Directors: Carlos Moro and Felix Gonzalez

2014 Vintage

A rainy and mild winter, followed by a sunny spring, with low levels of rain and drought-like conditions with the vineyard budding at the beginning of May with a normal year cycle. Later, a July with some rain and an August with lower than normal temperatures favoured a slow phenolic ripening and delayed the cycle somewhat, although a hot end of August and beginning of September guaranteed a good final ripening. Harvest at the end of September.

The vineyard

Poor sandy-textured soils. Old plantation of the Tinta de Toro variety in 1930. Maximum yield of 3,000 kg. per hectare. Located in the Duoro River basin, at 650 metres above sea level, with a marked continental climate and great temperature variation between day and night.



Technical data

Bottle size 750ml

Source of the wine

Name of vineyard Finca Valmediano
Town Toro
Surface 2.84 ha
Formation goblet (ecological)
Soil texture Loamy sandy
Altitude 650 masl
Yield/ha 4,000 kg/ha
Slope gradient 0-5%
Planting 1930

Production

Variety 100% Tinta de Toro
Harvest September 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 8,000
Fermentation 10-14 days in stainless steel tanks (26°C)
Aging 16 months in new barrels
Alcohol 15%
Acidity 5.10 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.

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