



CARLOS MORO
BODEGAS & VIÑEDOS

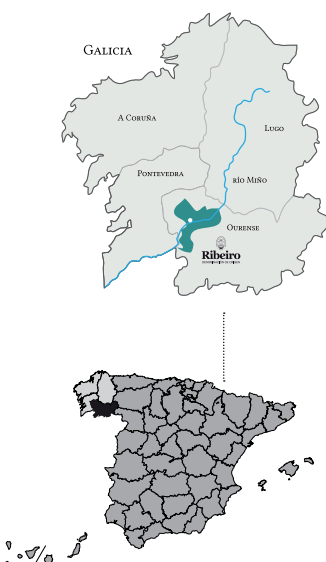
CM Viña Tenencia 2020

D.O. Ribeiro

Carlos Moro Finca San Cibrao was born out of its creator's desire to explore new creations until this special and unique blend of the Ribeiro D.O.'s most distinctive native varieties was created. Treixadura, Godello and Albariño. The result

is a special wine, which reflects new aromas and flavours. The selection of three varieties of grapes takes place at the vineyard, while the exact percentage of them in the final coupage carried out in the winery brings character and balance to this unique and unforgettable wine.

Bright pale straw yellow, with lively greenish touches. On the nose it is fresh, intense and elegant, with dominating fruity tones of green apple between touches of freshly cut hay and subtle tones of white flower. It has a lively and elegant structure, with a fresh and unctuous body and a pleasant and lingering finish. This Galician wine origin enriches the family of estate wines, since it comes from a very unique vineyard that brings us the Atlantic breeze through the perfect combination of the three varieties of which it is composed, which provide unique characteristics of typicality and sensory enjoyment.



BODEGA CARLOS MORO

Enólogo: Alberto Gómez

Directores Técnicos: Carlos Moro y Félix González

2020 Vintage

The 2020 vintage was very good in the Tenencia area. The arrival of the rains made it necessary to pay special attention to possible diseases in the vineyard, although they favoured, gave freshness and allowed the grapes to ripen perfectly. The 2020 harvest took place from the third week of September, with unbeatable levels of maturity, perfect for achieving a highly expressive and balanced wine

Vineyard

The Tenencia area is located on the banks of the River Miño in fertile siliceous lands sharing a habitat with tree species such as the Galician pine, the carballo oak or the mimosa, as well as other plant species of Atlantic vocation and representative of this area of Galicia. It is an area with vineyards of a medium age and with well-regulated production, facing north, which gives it good acidity and freshness to cultivate the strains of the native varieties that are well representative of the D.O. Ribeiro: Treixadura, Godello and Albariño.



Technical data

Bottle size 750ml

Source of the wine

Name of vineyard Finca San Cibrao
Town Ribadavia (Orense)
Surface 7 has
Soil texture Altitude Loamy-sandy
Yield/ha Direction 200 masl 7,000 kg/ha
Slope gradient South 6%
Year of planting 2000

Production Variety 90% Treixadura, 5% Godello, 5% Albariño
Harvest September

First vintage 2017

Production process Traditional method for white wines.

Bottles produced 7,000 bottles

Fermentation Aging 10-14 days in stainless steel tanks (16°C) On fine lees

Alcohol 13%

Acidity 5.6 g/l

Fresh and dry place. Avoid sunlight. Consume between 6 and 8°C.

Recommendations
Storage Temperature

Colección Vinos de Finca

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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