



CARLOS MORO
BODEGAS & VIÑEDOS



Carlos Moro Viña Garugele 2015

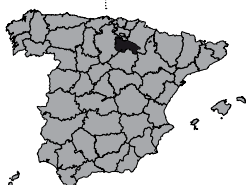
D.O.Ca. Rioja - Single Vineyard

Viña Garugele is a vineyard planted in 1940, it was personally selected by Carlos Moro to produce an excellent Rioja wine. A very well thought out production aimed at preserving and highlighting the unique characteristics of this vineyard, where a manual harvest into boxes takes place, prior to a double selection, first of the bunch and then of each grape. Fermentation is carried out with native yeasts to respect the typicality and the mountain terroir.

The wine is aged in lightly toasted French (80%) and American (20%) oak barrels to accompany the fruity characteristics of the Tempranillo grape. Finally, a long rest in the bottle is essential to tame its lively, elegant and noble tannins. The wine made from these unique grapes has a vivid and intense core colour, with aromas of fine black fruits and a pronounced silica minerality from the Garugele terroir. On the mouth it has fine tannins with great length and freshness. Elegance and personality, with some more Atlantic characteristics.

The characteristics of a mountainous terroir are perfectly expressed in this exclusive red wine of the Tempranillo variety. Touches of fine black forest fruits, siliceous touches due to the composition of the soil, freshness typical of the northern orientation of the vineyard.

San Vicente de la Sonsierra



Awards and Scores

2015 Vintage

- 95 Points 'Vivir el Vino' 365 Wines A Year Guide 2020
- 91 Points Peñín Guide 2020
- 90 Points - Gourmet Guide 2020

BODEGA CARLOS MORO

Winemaker: Sergio Gurucharri

Technical Directors: Carlos Moro and Felix Gonzalez

2015 Vintage

An excellent vintage for Viña Garugele. A fresh and elegant grape, with a notable suitability for aging. The good climate during the whole cycle favoured the excellent vegetative state and health of the vineyard. The climate also contributed to the correct ripening balance to be reached in all the vineyards. The exceptionally favourable month of September further decisively contributed to the production of high-quality wine.

The vineyard

Garugele (recognised as a SINGULAR VINEYARD by the Ministry of Agriculture, Fisheries and Food) is an old goblet vineyard that dates back to the middle of the last century. The time of planting, 1940, is indicative of traditional Tempranillo clones of the area. This is an area of life-long viticulture in the extreme north-east of the Rioja Alta and of the vineyards located at a higher altitude, around 500 metres above sea level. Its small surface area and low yields mean that production is limited.



Technical data

Bottle size 750ml

Source of the wine

Name of vineyard Viña Garugele
Town San Vicente de la Sonsierra
Surface 0,311 has
Soil texture Loamy clay
Altitude 590 masl
Yield/ha 4,000 kgs/ha
Slope gradient 0.2%
Year of planting 1940

Production

Variety 100% Tempranillo
Production process Traditional method for red wines
Harvest 1st week of October 2015
First harvest 2015
Bottles produced 6000
Fermentation Malolactic in barrel
Aging 18 months in French and American barrels
Alcohol 14%
Acidity 6.1 g/l

Recommendations

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

Bodega Carlos Moro

Located in San Vicente de la Sonsierra, in the heart of Rioja Alta, this winery is located in a region where excellence and quality are essential signs of identity, both in production methods and in its renowned wines.

The D.O.Ca. Rioja is a prestigious wine-making area in which Bodega Carlos Moro is located.

Bodega Carlos Moro

Camino Garugele s/n
San Vicente de la Sonsierra, LA RIOJA
Spain

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