

# CARLOS MORO

## FINCA LAS MARCAS 2014

### D.O. RUEDA



#### 2014

2014 was characterised by a rainy and mild winter, followed by a hot spring, with an absence of rainfall and a degree of drought. Dry and hot summer, which brought forward the ripening process at least seven days compared to a normal year. Balanced final ripening, with the harvest extending throughout September.

#### The vineyard

Poor sandy soils and alluvial areas. South facing west. 15 years old vines, Verdejo patterned R-110. Density 2,300 plants per hectare. Trellis with rod and spur pruning. 6,000 kg. per hectare. Located in the Duero River area, in an region with Mediterranean climate with continental influences and an altitude of 650 m above sea level.

#### The wine

Pale straw yellow with bright green trim. Clean and bright. Elegant and complex. Multiple harmonic overtones, tropical aromas of passion fruit and mango, among herbaceous anise and white flowers, in perfect balance with the aromas of the barrel, with subtle clove, vanilla, toffee and cedar wood. Very elegant and velvety, with a lively acidity that makes it fresh and creamy, with excellent sensations of citrus, subtle tropical, smoked, elegant balsamic aromas, fresh, well balanced, with a long finish.

Format 750ml

#### Wine origin

Vineyard name	Finca Las Marcas
Location	Villalba de Adaja (Matapozuelos)
Size	85.14 ha
Vineyard training	trellised vineyard
Soil composition	franc-sandy
Elevation	725 m
Yield/ha	9.000 kg/ha
Exposure	W-E and S-N
Slope	0-5%
Year vineyard planted	2000

#### Winemaking & aging

Variety	100% Verdejo
Harvest time	September
First vintage	2014
Training method	traditional white wine making (oak aged)
Production	11.000
Fermentation	10-14 days in stainless steel (16°C)
Aging	6 months new French oak and 6 months in bottle

#### Analytical data

Alcohol	13.5%
Residual sugar	4.1 g/l
Acidity	5.2 g/l
Dry extract	22 g/l

#### Recommendations

Conservation	Dry and fresh place. Away from sunlight.
Temperature	Serve at 6-8°C



PRODUCER  
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