

# CARLOS MORO

## FINCA VALDEHIERRO 2012

### D.O. CIGALES



#### 2012

Very dry and harsh winter, with a prolonged drought lasting through to the first half of spring. Very rainy April, which benefited a slightly late budding owing to the conditions during winter. Very hot summer marked by extreme drought. Largely rain-free harvest although with a short and welcome spell of rain at the end of September.

#### The vineyard

Poor loamy soils with abundant limestone aggregate and alluvial. South orientation. Centennial postfiloxéric plantation. Density 1,100 plants per ha planted in 1943. Maximum load of 3,000 kg. per hectare. Located in the Duero River in an area with Mediterranean climate with continental influences and an altitude of 750 m above sea level.

#### The wine

Intense cardinal, covered layer, clean and bright. Intense and very elegant, with bright aromas of ripe red and black fruits of cherry and fresh blackberry, among rich and complex tertiary aromas from its oak aging, stressing licorice, roasted coffee, vanilla nail with an elegant mineral touch of graphite. Very elegant and velvety, with a live, expressive and pleasant sweet tannins skeleton, well balanced with a measure acidity. Very complex on the palate, with multiple flavors red fruit, coffee, and nice roasted licorice.

Format 750ml

#### Wine origin

Vineyard name	Finca Valdehierro
Location	Cubillas de Santa Marta
Size	0.89 ha
Vineyard training	bush vineyards
Soil composition	franc sandy
Elevation	810
Yield/ha	2.000 kg/ha
Exposure	Flat
Slope	0-10%
Year vineyard planted	1943

#### Winemaking & aging

Variety	100% Tempranillo
Harvest time	October
First vintage	2012
Training method	tradicional red wine makings
Production	10.500
Fermentation	10-14 days in stainless steel (26°C)
Aging	16 months in oak barrel

#### Analytical data

Alcohol	14,5%
Residual sugar	3,09 g/l
Acidity	4,93 g/l
Dry extract	29,8 g/l

#### Recommendations

Conservation	Dry and fresh place. Away from sunlight.
Temperature	Serve at 16-18°C



PRODUCER  
Bodegas y Viñedos Carlos Moro.  
Winemaker: David Rodríguez  
Elaboration: ByVCM  
D.O. Cigales - España

[www.bodegacarlosmoro.com](http://www.bodegacarlosmoro.com)  
[info@bodegacarlosmoro.com](mailto:info@bodegacarlosmoro.com)