



CARLOS MORO
BODEGAS & VIÑEDOS



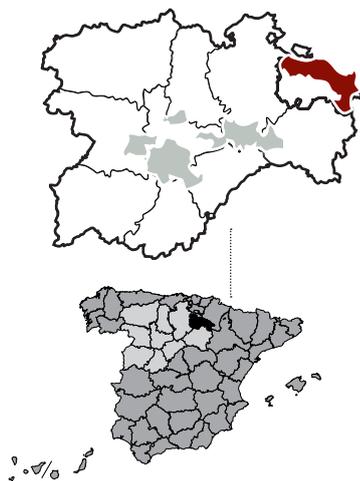
Carlos Moro Viña Garugele 2015 D.O. Ca. Rioja

Garugele estate dates back from 1940. This plot has been personally selected by Carlos Moro with the aim of elaborating the highest expression of Tempranillo grapes. The elaborating has been carefully thought and made to respect and enhance the characteristics of our terroir.

Everything starts at the vineyard, where the harvest is made by hand and using small boxes of 12kg. Furthermore, there we proceed with the first bunches selection. After that, at our cellar, the second phase of the selection happens: bunches selection again and finally, grains selection. Fermentation is made using yeasts from Garugele estate to respect its personality.

During the ageing process, French oak (80%) and American oak (20%) is used but all barrels have low toasts with the intention of integrating them with the fruit from Garugele's Tempranillo. Lastly, a long ageing in bottles is strictly necessary to round the elegant, powerful and noble tannins this wine has.

Carlos Moro Finca Garugele has a deep, bright and intense color, with pleasant aromas like black fruits and a remarkable siliceous minerality. On the palate, tannins are delicated, fresh and long standing. Elegance and personality with Atlantic reminiscences.



BODEGA CARLOS MORO
Oenologist: Sergio Gurucharri

Technical Director: Carlos Moro and Félix González

2015 vintage

The 2015 vintage, one of the earliest in the region's history was EXCELLENT for Garugele. Young and elegant grapes that particularly lend themselves to aging, in tandem with favorable climatic conditions over the entirety of the vine's cycle, which ensured their excellent vegetal and sanitary condition and their reaching an optimal level of ripeness, rendered September an exceptionally fruitful period for the production of high-end wines.

Vineyard

Garugele is a sandy plot which dates back from 1940. Tempranillo grapes are traditional clones of that specific area where winemaking and winegrowing have been an ancient tradition. Located at the northeast of La Rioja Alta and being one of the highest plots (500m). The surface of the vineyard is 3,000m² and the production is limited and low: 4,000kg/Ha



Technical data

Format 750ml

Wine origin

Name of the vineyard Viña Garugele
Location San Vicente de la Sonsierra
Size 1,65 has
Soil composition clay/loam
Elevation 590 masl
Yield/ha 4.000 kgs/ha
Slope 10%
Años de plantación 1940

Winemaking & aging

Varietal composition 100% Tempranillo
Winemaking process traditional in red wine
Harvest method 1st week of October, 2015
First Vintage 2015
Botellas producidas 6.658
Alcoholic fermentation 10-14 days in stainless steel tanks (26°C)
Malolactic fermentation new french oak barrels
Aging 18m n oak barrel
Alcohol 14%
Acidity 6.1 g/l

Recommendations

Conservation Dry and fresh place. Away from sunlight.
Temperature 15-17°C

Bodega Carlos Moro

Located at San Vicente de la Sonsierra, the core of La Rioja Alta. This new winery aims to become one of the references at this excellent wine region where quality is not negotiable.

La Rioja DOCa is a quality seal which was selected to start the project Bodega Carlos Moro.

Bodega Carlos Moro

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