

CM BY CARLOS MORO 2015

D.O.C.A. RIOJA



2015

The Rioja Governing Council (C.R.D.O.Ca.) has accredited the 2015 vintage, the earliest in the region's history, with a 'VERY GOOD' ranking. 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

The wine's roots lie in the fresh and chalky soil of San Vicente de la Sonsierra, as well as plots of Gallomate, San Martín and La Rad, making use of limited batches of small grapes derived from head-trained vines ranging from 25 to 80 years in age. The soil found in these mountainous regions proves perfect for these austere vines, which are subject to what is almost a highland climate.

The Wine

CM by Carlos Moro is a wine derived from the Tempranillo variety, sourced from San Vicente de la Sonsierra in Rioja. These vineyards, aged between 25 and 80 years, are found in the highest region of Sonsierra and boast a yield of 3,000 to 5,000kg per hectare. The grapes used to create this wine are picked by hand and kept in boxes with a capacity no larger than 12kg.

After the alcoholic fermentation, the malolactic fermentation is carried out in barrels. In October, after the grapes have been harvested, they are transferred to French (65%) and American (35%) oak barrels where they are left to age for 12 months until November of the following year. At this point the wine goes from barrel to bottle, where it is duly kept until its launch onto the market in 2017. The result is a well-structured and balanced wine that is high in intensity and rich in color, boasting bright cherry tones and a long aftertaste.

Format 750ml and 1500 ml

Wine origin

Name of the vineyard	Gallomate, San Martín and La Rad
Location	San Vicente de la Sonsierra
Size	16 has.
Soil composition	clay-loam
Elevation	580-600 masl
Yield/ha	5.000 kgs/ha
Slope	0-15%

Winemaking & aging

Varietal composition	100% Tempranillo
Harvest time	4th week of Septiembre, 2015
Harvest method	manual in boxes of less than 12 kg
Sorting process	double sorting table (cluster and grape)
First vintage	2015
Winemaking process	traditional in red wine
Production	numbered bottles 79.850 (750 ml) and 2.995 (1.50 l)
Alcoholic fermentation	10-14 days in stainless steel tanks (26°C)
Malolactic fermentation	wooden tins
Aging	12 months in oak barrel (65% french, 35% american)

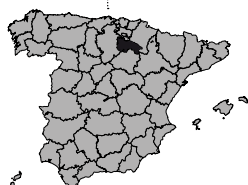
Analytical data

Alcohol	14%
Residula sugar	2,3g/l
Acidity	5,4 g/l
Dry extract	28 g/l

Recommendations

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

San Vicente de la Sonsierra



CARLOS MORO

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