

CM PRESTIGIO 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 Labastida, as well as plots of Acueducto, Altabaza, Cuba Negra and Larrazuri, San Martín and La Rad, making use of limited batches of small grapes derived from head-trained vines ranging from 35 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 Prestigio is created using Tempranillo grapes from Labastida, where the vines, which produce a maximum potential yield of 4,000kg per hectare, are treated using a special pruning process and once ripened to perfection, are harvested by hand and then collected in boxes with a storage capacity of under 12kg.

Back at the winery, prior to being chilled in refrigerating chambers, the grapes are subject to a dual selection process, checked both by bunch and individually. The alcoholic fermentation of the grapes takes place in small tanks, followed by their malolactic fermentation in French oak barrels.

The subsequent aging process is conducted in the finest French (80%) and American (20%) oak barrels, sourced from esteemed coopers, for a period of 18 months, ready for bottling in January of 2017. The result is a complex and lively wine, endowed with an exquisite aroma, an intense dark cherry red color and a rich, long and lingering flavor.

Format 750ml and 1500 ml

Wine origin

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|----------------------|--|
| Name of the vineyard | El Acueducto, Altabaza, Cuba negra and Larrázuri |
| Location | Labastida |
| Size | 10 has |
| Soil composition | clay-loam |
| Elevation | 580-610 masl |
| Yield/ha | 4.000 kgs/ha |
| Slope | 0-5% |

Winemaking & aging

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|-------------------------|--|
| Varietal composition | 100% Tempranillo |
| Harvest time | 1st week of October, 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 38.975 (750 ml) y 2.751 (1.50 l) |
| Alcoholic fermentation | 10-14 days in stainless steel tanks (26°C) |
| Malolactic fermentation | new french oak barrels |
| Aging | 18 months in oak barrel (80% french, 20% american) |

Analytical data

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|----------------|---------|
| Alcohol | 14% |
| Residual sugar | 2,2 g/l |
| Acidity | 5,5 g/l |
| Dry extract | 28 g/l |

Recommendations

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

San Vicente de la Sonsierra



LA RIOJA



CARLOS MORO

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