



CARLOS MORO
BODEGAS & VIÑEDOS



CM Finca Las Marcas 2017

D.O. Rueda

A selection of uniformly grown Verdejo grapes, alcoholically fermented and later aged for 7 months in French fine grain oak barrels, with bâttontage of its lees. Pale straw yellow, with a bright green rim. Fine, elegant and complex, but above all fruity; the addition of wood only serves to accompany. Stone fruit with tropical hints of fresh pineapple, among aniseed, herbaceous and white flowers on soft aromas from the barrel, with subtle clove, vanilla, toffee and cedar wood. In the mouth it has a lively acidity and measured smoothness, with fresh citrus sensations, subtle tropical flavours, lightly smoked, with a long, fresh, lively finish and excellent balance.

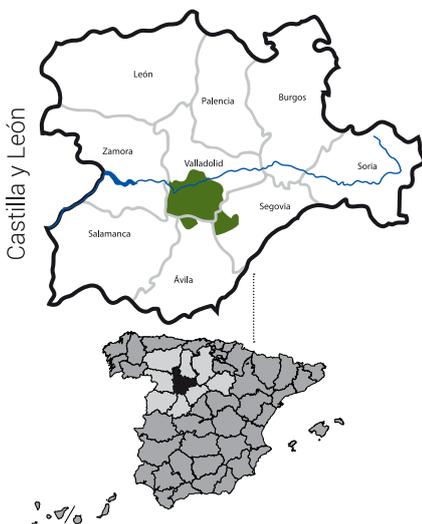
Awards and Scores

2017 Vintage

- 92 Points 'Vivir Al Vino' 365 Wines a Year Guide 2020
- 91 Points Peñín Guide 2020
- Bronze Medal Decanter 2019

2016 Vintage

- 91 Points Peñín Guide 2019
- 91 Points Wine Spectator 2018
- 91 Points 'El País' Wine Yearbook 2019
- 90 Points - Gourmet Guide 2019



BODEGA CARLOS MORO
Winemaker: Alberto Gomez
Technical Directors: Carlos Moro and Felix Gonzalez

2017 Vintage

A very mild and dry winter with a very dry very hot end to spring, but with significant frost at the beginning of budding. Moderately hot and dry summer with no rain except at the end of the cycle.

Early ripening due to the dryness, and moderate production, with harvest at the end of September, with very good aromatic ripening, good freshness and extraordinary grape quality

The vineyard

Poor soils from the Finca de Las Marcas, with a sandy texture on the surface that guarantees good ripening, with more compact bottom layers that guarantee the necessary robustness and freshness for a fine Verdejo. Of an age that uniformly regulates its production, supporting competition between the vines by way of its unique Burgundian plantation framework, with a density of 4,400 plants per hectare (double the density of any plantation in the region) in order to prolong ripening and ensure the freshness of an unparalleled and exclusive verdejo.



Technical data

Bottle size 750ml

Source of the wine

Name of vineyard Finca Las Marcas
Town Villalba de Adaja (Matapozuelos)
Surface 85.14 ha
Soil texture Loamy-sandy
Altitude 650 masl
Yield/ha 6,500 kg/ha
Slope gradient 0-5%
Year of planting 2000

Production

Variety 100% Verdejo
Production process Traditional method for white wines, with barrel, where it then remains on lees.
October
Harvest 2014
First harvest 11,000
Bottles produced in new French oak barrels
Fermentation Then fermented for 7 months in the same
Aging French barrel and on its fine lees, with subsequent bottling.
Alcohol 13.5%
Acidity 5.2 g/l

Recommendations

Storage Fresh and dry place. Avoid sunlight.
Temperature Consume at 10-12°C

Vinos de Finca Collection

In recent years, Bodegas y Viñedos Carlos Moro has been creating a family of wines based on carefully selected items that Carlos Moro himself has personally chosen. The Carlos Moro Vinos de Finca wines are signature wines in highly exclusive collections, created from grapes from carefully selected plots of land and with a limited production. Originating from five different denominations of origin, they are united by one common figure: that of Carlos Moro, an expressive symbol of quality in winemaking.

Bodega Carlos Moro

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