



CARLOS MORO
BODEGAS & VIÑEDOS



CM 2016

D.O.Ca. Rioja

CM is a type wine made from the Tempranillo variety, from San Vicente de la Sonsierra (Rioja). These 25 to 80 year-old vineyards are located in the highest area of Sonsierra, with a production of between 3,000 and 5,000 kgs per hectare. The grapes used to make this wine have been selected and collected by hand in boxes of less than 12 kg.

The alcoholic fermentation occurs and the later malolactic fermentation takes place in the barrel. In October, after the harvest, it is moved to French (65%) and American (35%) oak barrels, where it remains for 12 months until November, when it is bottled, where it will remain for the necessary time until it is released on the market. It is a wine with a highly intense colour, a good structure and a great balance, medium acidity and a long after-taste.

Awards and Scores

2016 Vintage

- Gold Medal Mundus Vini 2020

2015 Vintage

- Gold Medal Berlin Wine Trophy 2018
- Bacchus Gold Award 2018
- Gold Award Cinve 2018
- Silver Medal 'Concours Mondial de Bruxelles' 2017
- 92 Points - Gourmet Guide 2018
- 92 Points 'Vivir el Vino' 365 Wines A Year Guide 2018
- 92 Points Repsol Guide 2018
- 91 Points Peñín Guide 2018
- 91 Points 'El País' Wine Yearbook 2018
- 91 Points 'Vivir el Vino' 365 Wines A Year Guide 2019
- 90 Points, Silver Medal Decanter 2017
- 90 Points James Suckling 2019

San Vicente de la Sonsierra



BODEGA CARLOS MORO

Winemaker: Sergio Gurucharri

Technical Directors: Carlos Moro and Felix Gonzalez

2016 Vintage

An excellent vintage for CM. A fresh and elegant grape, with a notable suitability for aging. The good climate during the whole cycle favoured the excellent vegetative state and health of the vineyard. The climate also contributed to the correct ripening balance to be reached in all the vineyards. The exceptionally favourable month of September further decisively contributed to the production of high-quality wine.

The vineyard

Plots of land in Gallomate, San Martín and La Rad, all with the chalky, fresh soil of San Vicente de la Sonsierra. Old goblet vineyards between 25 and 80 years old, with limited production and smaller grapes. Unique and excellent soil for a simple vineyard in an almost mountainous climate.



Technical data

Bottle size 750ml, 1500ml

Source of the wine

Name of vineyard Gallomate, Saint Martin and La Rad
Town San Vicente de la Sonsierra
Surface 18 HA
Soil texture Loamy clay
Altitude 580-610 masl
Yield/ha 5,000 kgs/ha
Slope gradient 0-15%

Production

Variety 100% Tempranillo
Harvest 4th week of September 2015
Type of harvest Manual in boxes of less than 12 kgs
Type of selection Double selection (bunch and grape)
First Harvest 2015
Production process Traditional method for red wines
Bottles produced 79,850 (75 cl) and 2,995 (150 cl)
Alcoholic Fermentation 10-14 days in stainless steel tanks (26°)
Malolactic Fermentation Wooden vats
Aging 12 months in new barrels (65% French and 35% American)
Alcohol 14%
Acidity 5.4 g/l

Recommendations

Storage Fresh and dry place. Avoid sunlight.
Temperature Consume at 15-17°C

Bodega Carlos Moro

Located in San Vicente de la Sonsierra, in the heart of Rioja Alta, this winery is located in a region where excellence and quality are essential signs of identity, both in production methods and in its renowned wines.

The D.O.Ca. Rioja is a prestigious wine-making area in which Bodega Carlos Moro is located.

Bodega Carlos Moro

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

www.bodegacarlosmoro.com



www.facebook.com/carlosmororioja
www.twitter.com/carlosmororioja
www.instagram.com/carlosmororioja