



**CARLOS MORO**  
BODEGAS & VIÑEDOS



# CM Prestigio 2015

## D.O.Ca. Rioja

CM Prestige is made from Tempranillo grapes from the Labastida area. Special pruning techniques are performed on the buds in these vineyards. The vineyards also have a potential maximum output of 4,000 kg per hectare, and they are harvested upon reaching maturity in boxes of less than 12 kgs.

In the winery, after cooling in cold rooms, the grapes go through a double selection process (bunch and grape). The alcoholic fermentation takes place in small tanks, after which the malolactic fermentation takes place in French oak barrels. The wine is then aged in French (80%) and American (20%) oak barrels from the best cooperages in the market for 18 months before being bottled. The result is a wine with a great and intense core of dark cherry colour and bright with a great aroma, very complex and voluptuous with a complex flavour, long and persistent.

## Awards and Scores

### 2015 Vintage

- Gold Medal 'Concours Mondial de Bruxelles' 2018
- Gold Medal Rioja Masters Drinks Business 2018
- Silver Medal Decanter 2018
- Silver Medal IWSC 2018
- Silver Medal Zarzillo 2018
- 94 Points 'Vivir el Vino' 365 Wines A Year Guide 2018
- 93 Points, Silver Medal Decanter 2017
- 93 Points Repsol Guide 2018
- 92 Points - Gourmet Guide 2020
- 92 Points 'El País' Wine Yearbook 2019 and 2018
- 91 points James Suckling 2019
- 90 Points Peñín Guide 2019 and 2020

San Vicente de la Sonsierra



BODEGA CARLOS MORO

Winemaker: Sergio Gurucharri

Technical Directors: Carlos Moro and Felix Gonzalez

# 2015 Vintage

An excellent vintage for CM Prestige. 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

From the chalky and fresh soils of Labastida, Acueducto plots, Altabaza, Cuba Negra and Larrazuri. From limited production 35 and 80 year old goblet vineyards.



# Technical data

Bottle size 750ml, 1500ml

### Source of the wine

Name of vineyard El Acueducto, Altabaza, Cuba Negra, Larrázuri  
Town Labastida  
Surface 10 HA  
Soil texture Loamy clay  
Altitude 580-610 masl  
Yield/ha 4,000 kgs/ha  
Slope gradient 0-5%

### Production

Variety 100% Tempranillo  
Harvest 1st week of October 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 Numbered. 38,975 (75 cl) and 2751 (150 cl)  
Alcoholic Fermentation 10-14 days in stainless steel tanks (26°C)  
Malolactic Fermentation New French oak barrels  
Aging 18 months in new barrels (80% French and 20% American)  
Alcohol 14%  
Acidity 5.2 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

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