WESTERN RESERVE WINES CLUB SEPTEMBER 2025

WINE: Emilio Moro Ribera del Duero Tempranillo
VARIETALS: 100% Tempranillo
Viticulture: Valladolid, Spain

Bottle Price: \$29.99 Case Price: \$323.89 plus tax

INTRODUCTION

The history of a wine | Emilio's dream | Our family legacy

Our origins "Wine is an art; if you know how to listen, it tells you when it needs decanting and how long it needs to rest. It's like a living being that needs to be understood, cared for and pampered".

With this phrase Emilio Moro explained what wine was for him. In 1891, the grandfather and great-grandfather of the third and fourth generation respectively, Emilio Moro, was born in Valbuena de Duero. In 1924 the family planted the Pago de Valderramiro, from whose grapes Malleolus de Valderramiro comes. In 1932, the second Moro of the saga was born, also named Emilio, who would accompany his father day by day in this profession. That same year his father planted Finca Resalso, from which our youngest wine takes its name. With an unbounded interest in the world of wine, father and son continued to work the vineyards with passion and effort and in 1964 they planted the Pago de Sanchomartín, where another of the Malleolus came from.

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REGION

Valladolid is the capital of the Castilla y León region in northern Spain, known for its rich history as a former capital of Spain's empire, its impressive medieval architecture and monuments like the Plaza Mayor and the Valladolid Cathedral, and its connection to significant historical figures like Christopher Columbus and Cervantes.

The city offers a vibrant cultural scene with museums, traditional tapas bars, a lively student population, and notable annual events including Holy Week processions and the Valladolid International Film Festival (Seminci).

The region is known for its hearty cuisine and famous tapas culture, with local wine cellars and bars.

Valladolid, Spain, has a continentalized hot-summer Mediterranean climate, which means it experiences four distinct seasons. Its inland location and higher altitude result in significant temperature variations between the seasons.







PRODUCER

A family-owned winery in the Ribera del Duero region of Spain, now in its third generation, that has built its reputation on producing wines from their own vineyards planted with a prized clone of Tempranillo (known locally as "Tinto Fino"), along with meticulous attention to terroir, tradition, and vineyard health.

Emilio Moro is notable for embracing innovation and sustainability: they use sensor networks and satellite imagery in their "Sensing4Farming" project to monitor vineyard variables; they avoid artificial irrigation; and they engage strongly in corporate/social responsibility, including charitable actions and Braille labels.





This family picture above was taken in 1938. We see Emilio Moro father, Emilio Moro son and two family relatives, harvesting in the Rendeja vineyard. The picture shows how much, family and wine belong together.

The entrance to the old underground winery were Emilio Moro 1st generation began making 100 years ago. In the left we see a typical "lucera" with a little window to allow air to flow into the cellar. The old winery is present in every bottle of wine.

Tasting Notes:

92 points- Vinous

"Aromas of plum, soft herbs and a subtle touch of sandalwood present a direct expression. The palate is broad, smooth and creamy, with fine-grained tannins and a slight grip. Interesting in its expression, this wine fits comfortably within the more moderate style of Ribera." -Vinous

Food Suggestions:

Moderate to medium+ tannins and decent acidity, meaning it can stand up to meats, fat, tomato sauces, etc., but also pairs nicely with charcuterie and cheese.

Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

Sources:

https://www.emiliomoro.com/en/

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