# WESTERN RESERVE WINES CLUB SEPTEMBER 2025



WINE: Emilio Moro Polvorete
VARIETALS: 100% Godello

Viticulture Area: Bierzo, Spain

Bottle Price: \$19.99 | Case Price: \$215.89 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.

#### **REGION**

Bierzo refers to a geographical area (a comarca) in the province of León, Spain, known for its distinct wine region and cultural significance. It is characterized by its wine-producing traditions, with the Mencia grape being a primary focus for red wines. The region also features significant historical sites and natural beauty, such as the Roman ruins of Las Médulas and the town of Villafranca del Bierzo.

The region's unique climate, influenced by the Sierra de los Ancares, and soils composed of slate and granite, contribute to the minerality and complex flavors of its wines.



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## **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:

Polvorete is a wine born to make the wonders of the Godello grape known the world over. A wine full of joy, youth and fun, which is above all easy to enjoy. "Pale straw yellow in color, the Polvorete is intense and very fresh on the nose, with predominant aromas of white tree fruits, pear, and apple, with hints of citrus in the background. In the mouth, it is balanced with a refreshing acidity and a very lively and pleasant mid-palate." -Winemaker Notes

# Food Suggestions:

Spanish Godello pairs well with light seafood like seafood paella, grilled fish, and ceviche, as well as lighter poultry, such as roast chicken, and vegetarian dishes like salads with citrus or avocado and dishes with fennel. Its crisp acidity, minerality, and subtle citrus and herbal notes complement the freshness of these dishes and are a perfect match for tapas, especially those with salty or crunchy elements like gambas al ajillo (garlic shrimp).

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

#### Sources:

https://en.wikipedia.org/wiki/El\_Bierzo https://www.emiliomoro.com/en/

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