

WESTERN RESERVE WINES CLUB SEPTEMBER 2025



Wine: Emilio Moro Malleolus
VARIETALS: 100% Tempranillo
Viticulture Area: Ribera del Duero

Bottle: \$69.99 | 6-pack Case: \$377.94 plus tax



MALLEOLUS



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

The DO is in Castilla y León, along a strip of land following the River Duero, spanning parts of four provinces: Burgos, Valladolid, Segovia, and Soria. Vineyards are planted at relatively high elevation: **~720-1,100 meters** above sea level in many parts, with a large number are between around 750-900 m. Terrain is varied: gentle slopes, valleys and hillsides; interfluvial hills (between rivers) as well as higher "páramo" plateau lands. Exposure (aspect) varies depending on site.

It's a **continental climate** with some Atlantic influence. Winters are very cold, summers hot, with low to moderate rainfall. Frost (especially spring) is a frequent risk. Day/night (diurnal) temperature variation is an important feature, especially during ripening — warm/hot daytime promotes sugar & phenolic development; cold nights help preserve acidity and freshness. The growing season tends to be relatively long, though risk of spring frost delays budbreak, and harvest is often in late summer to early autumn depending on the site.

Soils are quite heterogeneous, with three major types or components often mentioned: **clay, limestone / calcareous soils**, and **stony / rocky soils** (including sandy or gravel components). In many sites, soils are poor (low fertility), well-drained, and with little organic matter, which forces vines to stress somewhat — a feature often desirable for quality wine. There are alternating layers of different materials (clay, sand/silt, limestone, marl) depending on plot; orientation and altitude often correlate with soil type (higher elevation often more calcareous/limestone; lower, more clayic) with exceptions.

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:

"From the stony soils of Ribera del Duero, the 2022 Malleolus delivers a ripe profile shaped by both site selection and a warm year. Aromas of blackberry, anise and oak mingle with a hint of cedar and layers of herbs. The palate is broad and slightly indulgent, with grippy tannins that feel a bit rigid on the gums but do not break the enveloping flow. Intensity of flavor and grip drive the finish. A well-made, rich interpretation of Ribera." -Vinous

Food Suggestions:

Game meat, red meats, lamb

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

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