

TABLE 31 IMPORTS



Oinoz 2017

Appellation- Rioja D.O.C.a
Varietal- 100% Tempranillo
Site- Gallamate, La Canoca, La Rad
Vine Age- 25-80
Acres- 49
Soil- Clay/Limestone
Elevation- 1,935'
Yield/Acre- 2.23 tons/acre
Production- 90,000 bottles
Aging- 14m New American (MO)/New French (Tronçais)

BODEGAS & VIÑEDOS
CARLOS MORO

THE STORY. Created in 2014 in the village of San Vicente de la Sonsierra, in the very heart of Rioja Alta. This winery is set apart by the passion of one man and his many talents as a farmer, grower and maker of wines: this man is Carlos Moro. In a region in which the hallmarks required to become a benchmark are excellence and quality.

WINEMAKING/PRODUCTION. Cold maceration for 3-5 days, with stainless steel fermentation of 10-14 days. 14 months in New American (Missouri) and New French oak (Tronçais), then bottle aged for 12 months before release.

TASTING NOTES. An Intense red, with rich flavors of blackberry and black cherry picking up details of orange peel, vanilla and black tea. Vibrant and balanced, with a chalky feel to the lingering tannins.