



# MAURO

**2008**

ALCOHOLIC DEGREE 14°

GRAPE VARIETIES 86% TEMPRANILLO  
14% SYRAH

VINEYARDS TUDELA DE DUERO  
SANTIBÁÑEZ DE VALCORBA

## VINTAGE

A rather dry winter was followed by a spring with abundant rainfall. Production was limited due to mildew and the rains during flowering. The summer had lower temperatures than normal with fewer hours of sunshine in September which delayed the start of the harvest to the beginning of October. A cool vintage with slow maturation, moderate alcohol levels and excellent acidity.

## TASTING NOTES

Powerful and fresh on the nose with a slightly smoky background and delicious red fruit. Enveloping, rounded and focused with well polished tannins and long finish.

## AGEING AND CONSUMPTION

Mauro 2008 was bottled in June 2010 after ageing for 16 months in French and American oak of different ages. A continental vintage in which Mauro shows great intensity, balance and vibrance.

### BODEGAS MAURO S.A.

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