



# MAURO

## VS

### 2008

ALCOHOLIC DEGREE	14.5°
GRAPE VARIETIES	TEMPRANILLO 100%
VINEYARDS	TUDELA DE DUERO TRASPINEDO
PRODUCTION	18.100 BOTTLES Y 500 MAGNUMS

### V I N T A G E

Fairly dry winter followed by a spring with abundant rainfall. Production greatly reduced due to mildew and rain during flowering. A cool summer and the month of September with few hours of sun delayed the start of the harvest to early October in a cool vintage and slow ripening in which a balanced phenolic maturity was reached.

### T A S T I N G   N O T E S

Impressive nose of vibrant fruit, floral nuances and delicate minerality. Sleek, refined, with well-defined tannins, and superb tension on the finish and great class.

### A G E I N G   A N D   C O N S U M P T I O N

Mauro VS 2008 was bottled in February 2012 after ageing for 33 months in barrels of French and American oak. An elegant Mauro VS from a vintage in which production has been reduced by 25% in order to maintain excellence.

#### BODEGAS MAURO S.A.

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