



# MAURO

**2014**

ALCOHOL	14.5°
GRAPE VARIETY	TEMPRANILLO 94% SYRAH 6%
VINEYARDS	TUDELA DE DUERO TRASPINEDO

## VINTAGE

A wet winter allowed the vines to accumulate sufficient reserves of water for a warm and slightly dry spring. July and August were cool with low minimum temperatures. The heat returned in September, with autumn beginning brightly with sporadic storms, allowing to harvest between 15<sup>th</sup> September and 7<sup>th</sup> October, setting the profile of a vintage without pauses in vegetative growth, where alcoholic and phenolic ripeness coincided.

## TASTING NOTES

Incisive fruitiness, concentrated, creamy and packed with aromas. Opulent, full-bodied and precise on the palate with energy, vitality, balanced acidity, and juicy tannins.

## AGEING AND CONSUMPTION

Mauro 2014 was bottled in April 2016 after ageing for 15 months in French and American oak of different ages. One of the greatest and most complete Mauro vintages of the last decade.

### BODEGAS MAURO S.A.

CTRA. VILLABAÑEZ, Km. 1 47320 TUDELA DE DUERO (VALLADOLID) ESPAÑA  
Teléfonos +34 983 521 972 / +34 983 521 439 Fax +34 983 521 973  
www.bodegasmauro.com info@bodegasmauro.com