



MAURO

2016

ALCOHOL	14.5°
GRAPE VARIETY	TEMPRANILLO 95% SYRAH 5%
VINEYARDS	TUDELA DE DUERO TRASPINEDO

VINTAGE

A mild winter and wet spring with a delay in bud break. An early start to summer accelerated flowering from the end of June. In the first days of September the plants coped well with the elevated temperatures thanks to the moisture in the soil and the spring water reserves. With a more rapid maturation in this last section of the cycle, the harvest began 15th September with smooth skins and a moderate alcohol content.

TASTING NOTES

Finesse and harmony on a nose with predominance of black fruit, hints of cocoa and liquorice. Flavourful, fresh, charming, and with suave tannins.

AGEING AND CONSUMPTION

Mauro 2016 was bottled in April 2018 after 15 months of ageing in French and American oak barrels and foudres of different ages.

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