



# MAURO

## VS

2022

**ALCOHOL BY VOLUME** 14.5%

**VARIETIES** TEMPRANILLO 100%

**VINEYARDS** TUDELA DE DUERO AND TRASPINEDO

### VINTAGE

Demanding and challenging vintage due to long dry periods and high summer temperatures. The year began with low rainfall. Despite a wetter than usual March, the first quarter of 2022 recorded a water deficit. Spring was unstable, with alternating hot and cool days. After an early start to the summer, the temperatures reached their highest levels in July, with heatwaves exceeding 40°C and tropical nights. This situation led to vegetative stoppages due to lack of water in some vineyards, bringing forward the harvest to 1 September and lower overall yields. The harvest was optimal due to the lack of humidity, with very healthy grapes of excellent concentration.

### TASTING

Exultant expression of red fruit on the nose over a herbal background. Full, emphatic and fleshy, with firm tannins. Substance and balance for long ageing.

### AGEING

Bottled in January 2025 after aging for 24 months in French oak barrels.

#### BODEGAS MAURO, S.A.

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