



# DAVID MORENO

VALLE · VINO · FAMILIA

## VOBISCUM 2022

D.O.C.A. RIOJA



**VARIETY:** Tempranillo

**AGING:** New French oak barrels. 14 months.

**VINEYARDS:** Alto Najerilla. High-altitude vineyards over 80 years old.

Vobiscum, meaning 'with you,' is a wine created for sharing, born in our own vineyards. From the Sanctuary where it grew, it represents absolute respect for the land and its origin. A perfect alliance between fruit and oak that stands out for its elegance, harmony, and power.

### VINEYARDS, CLIMATE AND SOIL

Tempranillos from Alto Najerilla, sourced from vineyards over 80 years old at an average altitude of 600m. Grapes from our own estate vineyards in Badarán and Cárdenas. The Atlantic-influenced climate, with cold winters, warm summers, and long, mild autumns, ensures a perfect slow ripening to achieve the grape qualities we seek, bestowing balance and elegance upon this wine. The soils, mostly clay-limestone and ferrous-clay, have a balanced composition—slightly alkaline, rich in organic matter, and with moderate water availability during the summer.

### TECHNICAL SPECIFICATIONS

The grapes were manually harvested in mid-October following exhaustive ripening monitoring. They were 100% destemmed and fermented at controlled temperatures between 25°C and 28°C in small-volume tanks. After a long maceration to reach its peak expressiveness, a light pressing was carried out in a small traditional press (cubillo).

### OAK AGING

Aged for 14 months in fine-grained French Allier oak barrels in our cellars at constant temperature and humidity, acquiring greater complexity. Natural fermentation and malolactic fermentation. Battonage in its own barrel for 2 months to achieve greater volume and sweetness.

### TASTING NOTES

Color: Garnet core with a brilliant and intense ruby rim.

On the nose, an attractive, clean, and pleasant aroma of forest fruits stands out, accompanied by a subtle hint of coffee that invites tasting.

On the palate, it is juicy upon entry, with the Tempranillo presence clearly coming through, accompanied by a beautifully integrated roasted flavor.

Serve at 14-16°C. Alcohol: 14,5% vol. Contains sulfites. 

[www.davidmoreno.es](http://www.davidmoreno.es)