

HITO

2020



Characteristics of the harvest

The weather in 2020 was marked by a slight rise in the average temperature which, together with the abundant rainfall in spring, allowed the vines to develop well. The harvest was accompanied by rainfall that did not affect the quality of the grapes obtained, which will be used to make wines of high quality, aromatic expression and intensity.

Winemaking process

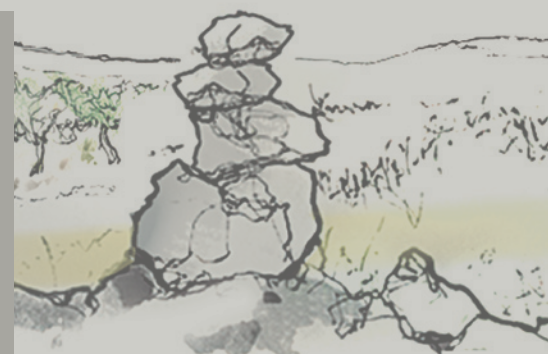
A wine produced using grapes harvested from the lowest parts of our vineyards. Its alcoholic fermentation is made at a controlled temperature in steel tanks for 12 days followed by malolactic fermentation for 30 days. Aged in French oak barrels.

Tasting notes

Clean and bright and cherry red wine with a violet rim. The nose is very expressive, highlighting the primary aromas of Tempranillo and the presence of red fruits. In the mouth it's a balanced wine, with a smooth passage and a pleasant sensation at the end of the mouth.

Technical details

- Appellation:** Ribera del Duero
- Soil:** Limestone - Clay - Stony
- Location:** Castrillo de Duero
- Orientation:** North and southeast
- Malolactic F:** 30 days in stainless steel deposits
- Variety:** Tempranillo
- Ageing:** French oak barrels



Story

The word "HITO" means a stone post, sometimes carved, which is used to indicate the direction or distance of paths or to mark boundaries. Hito is a young wine introduced to complete the range of a modern and innovative winery. It is produced using the winery's youngest vineyards grafted with the Tinto Fino clone selected from Bodegas Emilio Moro's most emblematic vineyards.

Awards

	2010	2013	2014	2015	2016	2017	2018	2019	2020
<i>Robert Parker</i>	90								
Wine Spectator	90			90	91	90		90	
WINEENTHUSIAST									
WineSpirits		91							
vincus	90		90						
Guía Peñín						90			
Guía Proensa									
>vinos									
JAMES SUCKLING.COM					90				
JEB DUNNUCK							90		
GG								90	91

