

MORA  
estate

VALPO  
2018  
A Super Veronese

At Mora Estate, we take alchemy to the next level. In combining our passions for food, wine and art, we channel our energies to offer you a stellar wine in a hand-painted bottle that when paired with a delicious meal creates the perfect synergy.



Every bottle is individually hand-painted

**Varietals** Corvina Veronese, Rondinella, Molinara, Negrara & Cabernet Franc

**Appellations** Sonoma County's Alexander, Dry Creek & Russian River Valleys

**Vineyard details** Single hillside blocks  
Average yield in 2018, 2 tons per acre

**Harvest method** Handpicked and sorted at the break of dawn

**Harvest date** October 22, 2018

**Average brix at harvest** 24°

**Winemaking details** The varieties are harvested together and the marriage of flavors begins at the inception of the wine. About a third of the fruit is placed on drying racks, which are stacked and left to dry for 120 days. The remaining two-thirds of the fruit is fermented on the skins with the lees from the previous vintage of our Amarone. This method, known as ripasso, or double fermentation, adds more structure, body and flavors to the wine.

**Aging details** 18 months in brand new French oak barrels

**Bottling date** April 28, 2019

**Alcohol** 14%

**Production** 225 cases

**Winemaker** Fabiano Ramaci

**Release date** February 25, 2021

**Retail Price** \$55

**Tasting Notes** Layered, intriguing aromatics of plum, currant and mixed dark berries merge with baking spices and dusty tannins. The palate hosts an array of bright, spicy flavors that linger on. Queen Anne cherry, pomegranate arils, bright strawberry and traces of rhubarb blend with hints of spice in the long finish.

**Suggested Food Pairing** To pair this luscious beauty, try braised oxtail tortellini with a black truffle sauce, or assorted cheeses with membrillo.