

Horizonte Tinto is the first wine that we made in 2003... Its base is Tempranillo, La Rioja's principal grape variety, but made in a different style, highlighting our clear intention to create wines which are more modern, intense, highly-coloured and with just the right amount of oak - to be perfectly frank, we have to admit that at the beginning there was only going to be one red wine: Exopto... but after our first vintage, we thought we could do it better or at least differently - hence the name 'horizonte' (horizon)... suggesting that EXOPTO might appear.



HORIZONTE

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2015

## VINTAGE

The 2015 Rioja season was Mediterranean in style, with the region's vineyards enjoying long weeks of hot, dry and settled weather. Although conditions were drought like at times, the vines fared beautifully due to the preceding wet, snowy winter, which ensured sufficient water supplies, particularly for deep-rooted older vines. Sunny, calm days in May-June allowed a perfect flowering, and the virtual absence of rain throughout high summer meant the ripe, sweet berries were in superb shape as autumn approached. Generally speaking, Rioja 2015 is slightly lower in acid and higher in alcohol than usual, meaning lovely roundness and weight on the palate.

## D.O.Ca RIOJA

## TYPE OF WINE

Dry Red.

## GRAPE VARIETIES

Tempranillo (80%), Graciano (10%), Garnacha (10%).

## VINEYARD AGE

50 to 80 years.

## TYPE OF SOILS

Limestone & Clay.

## HARVEST

Hand-Picked in 12 kg cases.

## WINEMAKING

Fermented in Oak and Concrete Vats at low temperature (22-25°C).

21 days maceration.

## AGEING

12 months in French Oak barrels (20% New)  
225 and 600 liters.

## PACKAGING

Natural Cork. 6 bottles cases.

## PRODUCTION

12.000 bottles.

## TASTING NOTE

Inky ruby. Spicy cherry and blackberry aromas are complicated by smoked meat and baking spices. Lush black and blue fruit flavors are supple, nicely focused and pure, with silky tannins adding support. Finishes with impressive mineral lift and persistence. Strikes a near-ideal balance of depth and finesse.

## FOOD MATCHING

Meat dishes, such as the roasts or stews typical to Mediterranean cuisine, accompanied with tomato and pepper sauces or cooked with traditional herbs and spices

## SERVING TEMPERATURE

16° C

ALCOHOLIC DEGREE	14,00 %
TOTAL ACIDITY (TARTARIC)	5,15 g/l
ACETIC VOLATILE ACIDITY	0,58 g/l
pH	3,65
TOTAL SULFURE DIOXIDE	58 mg/l
FREE SULFURE DIOXIDE	20,00 mg/l
REDUCING SUGARS	2,1 mg/l