



# EXOPTO

RED WINE  
**2017**

The purest expression of the Graciano variety. After 3 harvests spent getting to know our vineyards, their grapes and the best way of growing them, we reached the conclusion that the wine we so longed for would be Graciano-based... From its great complexity, aromatic finesse and freshness, a distinctive wine has been created, wonderful and elegant.

## VINTAGE

The 2017 vintage was marked by a devastating frost at the end of April that was particularly damaging as – due to a very mild winter and high spring temperatures – the vineyard cycle was running two weeks early. The consequences were both a drop in production (from 30 to 70% in losses across the vineyards) and a lack of uniformity. It, therefore, required a significant amount of work (green pruning and selection etc.) in the vineyard throughout the cycle, as well as delicate hand in the winery. Our 2017 wines are ripe and concentrated, requiring precise blending to bring the extra level of complexity and character we see in the wines today.

## GRAPES VARIETIES

Graciano (70%), Tempranillo (30%)

## VINEYARDS

- Lodecara – Alfaro – 30 años de edad – Sand and river rocks – 400 m High
- El Portillo – Abalos – 80 años de edad – Limestone and Clay, gravels – 500 m High

## HARVEST

- 15 September 2017 (Graciano) / 28 September 2017 (Tempranillo)
- By hand / 15 Kg cases

## WINEMAKING

- Integral fermentation at low temperature (22°C)
- Maceration – 1 week

## AGEING

- Used French Oak barrels of 225 and 600 liters
- 18 months

## PACKAGING

- Natural cork
- 6 bottles cases

## PRODUCTION

- 2,000 bottles of 75 Cl.

## TASTING NOTES

Dark Color. Fruits of the forest, baking spices, figs and licorice on the nose. Powerful and good texture on the palate, this rich red delivers mouth filling flavors of plum, licorice and mineral, with well integrated tannins, fresh acidity and a smoky spicy finish.

## FOOD PAIRINGS

Game, lamb stews and also with pressed cheeses such as Manchego or Idiazabal.

## SERVING TEMPERATURE

16°C

## ANALYTICAL DATA:

|                         |          |
|-------------------------|----------|
| ALCOHOLIC DEGREE        | 14,50%   |
| TOTAL ACIDITY (TARTRIC) | 5,65 g/l |
| VOLATIL ACIDITY         | 0,60 g/l |
| pH                      | 3,63     |
| FREE SULFUR             | 25 mg/l  |
| TOTAL SULFUR            | 70 mg/l  |

BODEGAS  
**EXOPTO**



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