



HORIZONTE DE EXOPTO

WHITE WINE 2019

In times past, it was quite usual to plant white variety vines in a red grape vineyard parcel – for reasons far removed from how we operate today - because the white grape varieties were more productive and could “compensate” for low yields from the poorest soils. In addition, the white varieties, more susceptible to disease, were able to predict the likely need for treating the rest of the red vineyard. Viura, Malvasía and Garnacha Blanca were planted indiscriminately - therefore it is difficult to ascertain what percentage of each variety the wine has, due to the vines being scattered all over the red grape vineyard.

VINTAGE

The 2019 vintage did not present major weather setbacks. Overall, it was a dry vintage with little rainfall that allowed it to enjoy an excellent phytosanitary status throughout the cycle. These conditions imposed a low vigor vegetative development on the vines, resulting in clusters of small size and low weight. The 2019 wines are structured and balanced with a very good aromatic expression.

TYPE OF WINE

Dry White

GRAPE VARIETIES

Viura (85%), Garnacha Blanca (10%), Malvasía, Turrontés, Moscatel, Jaen

VINEYARDS

- Perequita – Ábalos – Planted in 1965 – Limestone and Clay – 450 m
- San Cristobal – Ábalos – Planted in 1976 – Limestone and Clay – 650 m

HARVEST

- 18 September 2019
- Hand Picked in 15 Kg cases

WINEMAKING

- Fermentation at low temperatura in concrete tanks (15°C)
- End of fermentation in barrels, concrete eggs and 600 liters demi-muids

AGEING

- Used oak barrels (50%), Concrete eggs (25%), 600 liters demi-muids (25%)
- 12 months on lees

PACKAGING

- Natural Cork
- 6 bottles cases

PRODUCTION

- 8,000 bottles (75 Cl.) – 112 Magnum (150 Cl.)

TASTING NOTES

- Grey gold colour, citric hints, white flowers and anise with a touch of rosemary. Fresh and alive on the palate, long finish with mineral touch. Very well balanced.

FOOD PAIRING

Oven-baked fish (turbot, sole, salmon), as well as lobster and poultry. Asian cuisine: Curry, Sushi.

SERVING TEMPERATURE

13°C

ANALYTICAL DATA:

ALCOHOLIC DEGREE	13,00%
TOTAL ACIDITY (TARTARICO)	6,15g/l
VOLATIL ACIDITY	0,45g/l
pH	3,33
FREE SULFUR DIOXIDE	25 mg/l
TOTAL SULFUR DIOXIDE	90 mg/l

BODEGAS
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