

# HORIZONTE DE EXOPTO

RED WINE  
2019



Horizonte Tinto is the first wine that we made in 2003... Its base is Tempranillo, 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.

## 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 Red

## GRAPES VARIETIES

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

## VINEYARDS

- Chulato- Álalos - Planted in 1960 - Limestone and Clay - 450 m
- El Sacramento - San Vicente - Planted in 1985 - Limestone and Clay, Sandy - 400 m
- Los Pozos - San Vicente - Planted in 1976 - Limestone and Clay - 500 m
- Carrapeña- Álalos - Planted in 1976 - Limestone and Clay, Sandy - 650 m

## HARVEST

- 24th - 28th September 2017
- By hand / 15 kg cases

## WINEMAKING

- Fermentation at low temperature in Concrete tanks (22-24°C)
- Short maceration (1 week), Malo lactic fermentation in concrete tanks

## AGEING

- French Oak barrels of 225 and 600 litres / 60% - 40%
- 15% new oak

## PACKAGING

- Natural Cork
- 6 bottles cases

## PRODUCTION

- 15,000 75 Cl bottles. / 112 Magnum (1,5 L)

## TASTING NOTES

Inky ruby. Spicy cherry and blackberry aromas are complicated by Mediterranean herbs and 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.

## GASTRONOMY

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

## TEMPERATURA DE CONSUMO

16°C

## DATOS ANALITICOS:

ALCOHOLIC DEGREE 14,50%

TOTAL ACIDITY (TARTRIC) 5,05 g/l

VOLATIL ACIDITY 0,72 g/l

pH 3,65

FREE SULFURE DIOXIDE 25 mg/l

TOTAL SULFURE DIOXIDE 90 mg/l

BODEGAS  
EXOPTO



D.O. Ca RIOJA

BODEGAS EXOPTO

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