

BOZETO DE EXOPTO

RED WINE 2020



El Bozeto, as its name (sketch, outline) suggests, is our first wine project in which we present the important aspects of our range: a young wine, fresh, recently produced, with an explosion of fruity aromas which enable the consumer to appreciate the fusion of La Rioja's 3 predominant strains. A delightful wine, easily understood, that will give a good introduction to our range of products...

VINTAGE

Although the 2020 vintage can be described as warm and Mediterranean because of the high temperatures it has known throughout the campaign, rainfall was also abundant especially in spring with rains spread every 7 days. These weather conditions generated very significant mildew pressure with production losses of up to 40%. The dry and hot summer finale generated a noticeable drop in acidity that forced us to harvest early to hold the phenolic balance of the wines.

TYPE OF WINE

Dry Red

GRAPE VARIETIES

Garnacha (50%), Tempranillo (40%), Graciano (10%)

VINEYARDS

- El Agudo, El Casillón, Riguelo, Lodecara- Alfaro - 40 to 80 years - River Rocks, sands
- Perequita, Centenales, El Sillo, El Molino - Ábalos - 30 to 50 years- Limestone and Clay

HARVEST

- 15-25 September 2020
- Hand picked in 15 kg cases

WINEMAKING

- Fermented in Concrete Vats and stainless steel at low temperature (22-25°C).
- 1 week maceration

AGEING

- Concrete Vats (70%), Oak Vats (20%), Used Barrels (10%)
- 6 Months

PACKAGING

- Screw Cap / Technological Cork
- 12 Bottles Cases

PRODUCTION

- 80.000 bottles (75 Cl), 1,000 Magnum (150 Cl)

TASTING NOTES

Deep red with a bright rim. Spicy cherry and black raspberry on the nose, with brisk mineral and floral overtones. Juicy and focused, offering sweet raspberry and blackberry flavors and snappy acidity. Impresses with precision rather than power, and finishes with juicy berry flavors and good persistence

FOOD MATCHING

Roast turkey, cured cheeses, orange sauces, grilled meats, fondues, paella, Italian and spicy food.

SERVING TEMPERATURE

16°C

ANALYTICAL DATA:

ALCOHOLIC DEGREE 14,50%

TOTAL ACIDITY (TARTARIC) 5,05 g/l

VOLATIL ACIDITY 0,38 g/l

pH 3,65

FREE SULFURE DIOXIDE 30 mg/l

TOTAL SULFURE DIOXIDE 65 mg/l

BODEGAS
EXOPTO



D.O. Ca RIOJA

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