



EL ESPINAL

RED WINE
2019

This wine is part of a collection of authentic and soulful bottlings that honors the hard work of the viticulturist Miguel Angel Mato, a native of San Vicente de la Sonsierra. Through this collection of wines we hope to highlight the unique character and hard work he puts into his best plots. We hope the terroir expressed in the wines will transparently illuminate the soil, climate, and the hand of this man: a critical and fundamental element that make up their terroir

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

Maturana Tinta (Castets) 100%

VINEYARDS

- El Espinal – San Vicente de la Sonsierra – 30 years old – Limestone and clay
- 650 meters high, Southern exposure, on the slopes of the Sierra Cantabria

HARVEST

- 25 October 2019
- By hand / 15 Kg cases

WINEMAKING

- Integral fermentation in barrels (22°C)
- Maceration – 2 weeks

AGEING

- Used french oak of 600 y 225 liters
- 12 months

PACKAGING

- Natural Cork
- 6 bottles wooden caes

PRODUCTION

- 1,400 bottles - 75 Cl.

TASTING NOTES

Bright purple color. Aromas of black fruit (blackberry, blueberry), white pepper and licorice. On the palate, very round and greedy, very spicy (black pepper). Powerful and vibrant, very fresh final, with a clearly marked Atlantic character.

FOOD PAIRINGS

Charcutería, Cecina y jamón ibérico. Braised Octupuss, spicy food and grilled meats.

SERVING TEMPERATURE

16°C

ANALYTICAL DATA:

ALCOHOLIC DEGREE	14,00 %
TOTAL ACIDITY (TARTARIC)	5,58 g/l
VOLATIL ACIDITY	0,58 g/l
pH	3,55
FREE SULPHITES	12 mg/l
TOTAL SUPHITES	29 mg/l

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