

HORIZONTE DE EXOPTO

RED WINE 2020



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

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

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

- 28th - 29th September 2020
- 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) 5,15 g/l

VOLATIL ACIDITY 0,58 g/l

pH 3,65

FREE SULFURE DIOXIDE 25 mg/l

TOTAL SULFURE DIOXIDE 70 mg/l

BODEGAS
EXOPTO



D.O. Ca RIOJA

BODEGAS EXOPTO

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