

# BOZETO DE EXOPTO

RED WINE  
**2021**



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

It is difficult to classify the 2021 vintage as Atlantic or Mediterranean... Winter was very rainy (December to February) with well-distributed rainfall and snowfall that generated very good water reserves. Spring was rather dry, with occasional storms in June that severely damaged the vineyard and lowered the yields. A dry and cool summer ensured optimal sanitary conditions with little intervention. The rains in September and the high temperatures in October helped the vineyard to perfectly complete its maturation cycle, being this vintage's wines very balanced.

## TYPE OF WINE

Dry Red

## GRAPE VARIETIES

Garnacha (60%), Tempranillo (35%), Graciano (5%)

## VINEYARDS

- El Agudo, El Casillón, Riguelo, Lodecara- Alfaro - 40 to 80 years - River Rocks, sands
- Chulato, San Miguel, San Prudencio, El Molino - Álbalos - 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

- 70.000 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

VOLATILE 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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