



# EXOPTO

RED WINE  
**2020**

The purest expression of the Graciano variety. After 3 harvests spent getting to know our vineyards, their grapes and the best way of growing them, we reached the conclusion that the wine we so longed for would be Graciano-based... From its great complexity, aromatic finesse and freshness, a distinctive wine has been created, wonderful and elegant.

## 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.

## GRAPES VARIETIES

Graciano (65%), Tempranillo (30%), Garnacha (5%)

## VINEYARDS

- Lodecara – Alfaro – 30 años de edad – Sand and river rocks – 400 m High
- El Portillo – Abalos – 80 años de edad – Limestone and Clay, gravels – 500 m High

## HARVEST

- 20 September 2019 (Graciano) / 5 October 2020 (Tempranillo)
- By hand / 15 Kg cases

## WINEMAKING

- Integral fermentation at low temperature (22°C)
- Maceration – 1 week

## AGEING

- Used French Oak barrels of 225 and 600 liters
- 18 months

## PACKAGING

- Natural cork
- 6 bottles cases

## PRODUCTION

- 3,500 bottles of 75 Cl. 112 Magnums of 150 cl

## TASTING NOTES

Dark Color. Fruits of the forest, baking spices, figs and licorice on the nose. Powerful and good texture on the palate, this rich red delivers mouth filling flavors of plum, licorice and mineral, with well integrated tannins, fresh acidity and a smoky spicy finish.

## FOOD PAIRINGS

Game, lamb stews and also with pressed cheeses such as Manchego or Idiazabal.

## SERVING TEMPERATURE

16°C

## ANALYTICAL DATA:

ALCOHOLIC DEGREE	14,50 %
TOTAL ACIDITY (TARTRIC)	5,00 g/l
VOLATIL ACIDITY	0,70 g/l
pH	3,69
FREE SULFUR	25 mg/l
TOTAL SULFUR	85 mg/l

BODEGAS  
**EXOPTO**



D.O.Ca RIOJA

BODEGAS EXOPTO  
CTRA D'ELVILLAR 26  
01300 LAGUARDIA – ÁLAVA – ESPAÑA  
TFNO. +34 650 21 39 93 – info@exopto.net