



# EXOPTO

RED WINE  
**2021**

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

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.

## 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

- 28 September 2021 (Graciano) / 5 October 2021 (Tempranillo and Garnacha)
- 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)	5,80 g/l
VOLATIL ACIDITY	0,62 g/l
pH	3,41
FREE SULFUR	20 mg/l
TOTAL SULFUR	55 mg/l

BODEGAS  
**EXOPTO**



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