



HORIZONTE DE EXOPTO

WHITE WINE
2021

In times past, it was quite usual to plant white variety vines in a red grape vineyard parcel – for reasons far removed from how we operate today - because the white grape varieties were more productive and could “compensate” for low yields from the poorest soils. In addition, the white varieties, more susceptible to disease, were able to predict the likely need for treating the rest of the red vineyard. Viura, Malvasía and Garnacha Blanca were planted indiscriminately - therefore it is difficult to ascertain what percentage of each variety the wine has, due to the vines being scattered all over the red grape vineyard.

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 White

GRAPE VARIETIES

Viura (85%), Garnacha Blanca (10%), Malvasía, Torrontés, Moscatel, Jaen

VINEYARDS

- Perequita – Ábalos – Planted in 1965 – Limestone and Clay – 450 m
- San Cristobal – Ábalos – Planted in 1976 – Limestone and Clay – 650 m

HARVEST

- 22 September 2021
- Hand Picked in 15 Kg cases

WINEMAKING

- Fermentation at low temperature in concrete tanks (15°C)
- End of fermentation in barrels, concrete eggs and 600 liters demi-muids

AGEING

- Foudres (50%), Concrete eggs (25%), 225 litres french oak barrels (25%)
- 12 months on lees

PACKAGING

- Natural Cork
- 6 bottles cases

PRODUCTION

- 8,000 bottles (75 Cl.) – 112 Magnum (150 Cl.)

TASTING NOTES

- Grey gold colour, citric hints, white flowers and anise with a touch of rosemary. Fresh and alive on the palate, long finish with mineral touch. Very well balanced.

FOOD PAIRING

Oven-baked fish (turbot, sole, salmon), as well as lobster and poultry. Asian cuisine: Curry, Sushi.

SERVING TEMPERATURE

13°C

ANALYTICAL DATA:

ALCOHOLIC DEGREE 12,50 %

TOTAL ACIDITY (TARTARICO) 5,90 g/l

VOLATIL ACIDITY 0,36 g/l

pH 3,28

FREE SULFUR DIOXIDE 20 mg/l

TOTAL SULFUR DIOXIDE 90 mg/l

BODEGAS
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