



EL ESPINAL

RED WINE
2021

This wine is part of a collection of authentic and soulful bottlings that honors the hard work of the viticulturist Miguel Angel Mato, a native of San Vicente de la Sonsierra. Through this collection of wines we hope to highlight the unique character and hard work he puts into his best plots. We hope the terroir expressed in the wines will transparently illuminate the soil, climate, and the hand of this man: a critical and fundamental element that make up their terroir

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 lowed 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

GRAPES VARIETIES

Maturana Tinta (Castets) 100%

VINEYARDS

- El Espinal – San Vicente de la Sonsierra – 30 years old – Limestone and clay
- 650 meters high, Southern exposure, on the slopes of the Sierra Cantabria

HARVEST

- 25 October 2021
- By hand / 15 Kg cases

WINEMAKING

- Integral fermentation in barrels (22°C)
- Maceration – 2 weeks

AGEING

- Used french oak of 600 y 225 liters
- 12 months

PACKAGING

- Natural Cork
- 6 bottles wooden caes

PRODUCTION

- 1,400 bottles - 75 Cl.

TASTING NOTES

Bright purple color. Aromas of black fruit (blackberry, blueberry), white pepper and licorice. On the palate, very round and greedy, very spicy (black pepper). Powerful and vibrant, very fresh final, with a clearly marked Atlantic character.

FOOD PAIRINGS

Charcutería, Cecina y jamón ibérico. Braised Octupuss, spicy food and grilled meats.

SERVING TEMPERATURE

16°C

ANALYTICAL DATA:

| | |
|--------------------------|----------|
| ALCOHOLIC DEGREE | 14,50 % |
| TOTAL ACIDITY (TARTARIC) | 5,65 g/l |
| VOLATIL ACIDITY | 0,52 g/l |
| pH | 3,55 |
| FREE SULPHITES | 15 mg/l |
| TOTAL SUPHITES | 32 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