



LA MIMBRERA

RED WINE
2021

This wine has a very special sentimental value since it is the first vineyard plot that we bought in the village of Álbalos: La Mimblera. We are talking about a vineyard almost 100 years old, planted in a calcareous clay soil (17% of active limestone) in a hillside of El Hoyo, in a very Mediterranean environment: great sun exposure, wild vegetation (thyme, rosemary, lavender).

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

Tempranillo (75%), Garnacha (20%), Viura (5%)

VINEYARD

- La Mimblera – Álbalos – Planted in 1920 – Limestone and Clay, gravels
- 450 meters high, south-west exposure

HARVEST

- 8 October 2021
- By hand / 15 kg cases

WINEMAKING

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

AGEING

- Used french oak barrels (225 l) and Ánfora
- 12 months in barrels + 6 months in Ánfora

PACKAGING

- Natural cork
- 3 bottles wooden cases

PRODUCTION

- 900 bottles of 75 cl.

TASTING NOTES

Dark ruby color. Fruits of the forest, Mediterranean herbs on the nose. Very long in the mouth, this wine offers very present plum and licorice flavors with a mineral touch. Very well integrated tannins, great freshness, long finish, marked by the limestone.

FOOD PAIRINGS

Roasted meats (suckling pig), Pork cheeks in wine sauce, osobuco or Ox Tail

SERVING TEMPERATURE

16°C

ANALYTICAL DATA:

ALCOHOLIC DEGREE	14,50 %
TOTAL ACIDITY (TARTARIC)	4,95 g/l
VOLATIL ACIDITY	0,60 g/l
pH	3,65
FREE SULFUR	25 mg/l
TOTAL SULFUR	62 mg/l

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