

# BOZETO DE EXOPTO

RED WINE  
**2022**



El Bozeto, as its name (sketch, outline) suggests, is our first wine project in which we present the important aspects of our range: a young wine, fresh, recently produced, with an explosion of fruity aromas which enable the consumer to appreciate the fusion of La Rioja's 3 predominant strains. A delightful wine, easily understood, that will give a good introduction to our range of products...

## VINTAGE

The 2022 vintage can be described as extreme. It is the perfect illustration of the climate change we are suffering with extreme phenomena: very cold winter, abundant rains in November and December, very cold temperatures in January and February (30 consecutive days of frost). On the contrary, a very hot and dry summer, very scarce rainfall. These climatic conditions resulted in very healthy grapes that produced clean and aromatic wines, very balanced and quick to consume.

## TYPE OF WINE

Dry Red

## GRAPE VARIETIES

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

## VINEYARDS

- El Agudo, El Casillón, Riguelo, Lodecara- Alfaro - 40 to 80 years - River Rocks, sands
- Chulato, San Miguel, San Prudencio, El Molino - Ábalos - 30 to 50 years - Limestone and Clay

## HARVEST

- 5-10 September 2022
- Hand picked in 15 kg cases

## WINEMAKING

- Fermented in Concrete Vats and stainless steel at low temperature (22-25°C).
- 1 week maceration

## AGEING

- Concrete Vats (70%), Oak Vats (20%), Used Barrels (10%)
- 6 Months

## PACKAGING

- Screw Cap / Technological Cork
- 12 Bottles Cases

## PRODUCTION

- 70.000 bottles (75 Cl), 1,000 Magnum (150 Cl)

## TASTING NOTES

Deep red with a bright rim. Spicy cherry and black raspberry on the nose, with brisk mineral and floral overtones. Juicy and focused, offering sweet raspberry and blackberry flavors and snappy acidity. Impresses with precision rather than power, and finishes with juicy berry flavors and good persistence

## FOOD MATCHING

Roast turkey, cured cheeses, orange sauces, grilled meats, fondues, paella, Italian and spicy food.

## SERVING TEMPERATURE

16°C

## ANALYTICAL DATA:

ALCOHOLIC DEGREE 14,50%

TOTAL ACIDITY (TARTARIC) 5,05 g/l

VOLATIL ACIDITY 0,38 g/l

pH 3,65

FREE SULFURE DIOXIDE 30 mg/l

TOTAL SULFURE DIOXIDE 65 mg/l

BODEGAS  
**EXOPTO**



D.O.C.a RIOJA

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