



HORIZONTE DE EXOPTO

RED WINE
2022

Horizonte Tinto is the first wine that we made in 2003... Its base is Tempranillo, Rioja's principal grape variety, but made in a different style, highlighting our clear intention to create wines which are more modern, intense, highly-coloured and with just the right amount of oak - To be perfectly frank, we have to admit that at the beginning there was only going to be one red wine: Exopto... but after our first vintage, we thought we could do it better or at least differently - hence the name 'horizonte' (horizon)...suggesting that EXOPTO might appear.

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

GRAPES VARIETIES

Tempranillo (80%), Garnacha (10%), Graciano (10%)

VINEYARDS

- Chulato- Álalos - Planted in 1960 - Limestone and Clay - 450 m
- El Sacramento - San Vicente - Planted in 1985 - Limestone and Clay, Sandy - 400 m
- Los Pozos - San Vicente - Planted in 1976 - Limestone and Clay - 500 m
- Alto del Ramo, Longares - Baños de Ebro - Limestone and Clay - 400 m

HARVEST

- 15-20 September 2022
- By hand / 15 kg cases

WINEMAKING

- Fermentation at low temperature in Concrete tanks (22-24°C)
- Short maceration (1 week), Malo lactic fermentation in concrete tanks

AGEING

- French Oak barrels of 225 and 600 litres / 60% - 40%
- 15% new oak

PACKAGING

- Natural Cork
- 6 bottles cases

PRODUCTION

- 30,000 75 Cl bottles. / 250 Magnum (1,5 L)

TASTING NOTES

Inky ruby. Spicy cherry and blackberry aromas are complicated by Mediterranean herbs and spices. Lush black and blue fruit flavors are supple, nicely focused and pure, with silky tannins adding support. Finishes with impressive mineral lift and persistence.

GASTRONOMY

Meat dishes, such as the roasts or stews typical to Mediterranean cuisine, accompanied with tomato and pepper sauces or cooked with traditional herbs and spices

TEMPERATURA DE CONSUMO

16°C

DATOS ANALITICOS:

ALCOHOLIC DEGREE 14,50 %

TOTAL ACIDITY (TARTRIC) 5,15 g/l

VOLATIL ACIDITY 0,52 g/l

pH 3,71

FREE SULFURE DIOXIDE 28 mg/l

TOTAL SULFURE DIOXIDE 75 mg/l

BODEGAS
EXOPTO



D.O. Ca RIOJA

BODEGAS EXOPTO

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