

EXOPTO

COSECHA

RED WINE
2023



Exopto - Cosecha 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

Another testimony of climate change with sudden changes in meteorology. The 2023 vintage began its cycle with long periods without rain and moderate temperatures. The winter was very dry, the spring and summer relatively cold. However, at the end of August a very significant heat wave arrived that stressed the plant and stopped the maturity cycle. Despite this "accident", the significant rains in September combined with precise prior viticulture work (green pruning, yield control) allowed us to obtain very balanced grapes that gave way to intense and expressive wines.

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 - Álbalos - 30 to 50 years - Limestone and Clay

HARVEST

- 10-15 September 2023
- 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 14,00 %

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. Ca RIOJA

BODEGAS EXOPTO
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