

EXOPTO

EXPRESIÓN DE GRACIANO

RED WINE
2022



The purest expression of the Graciano variety. After 3 harvests spent getting to know our vineyards, their grapes and the best way of growing them, we reached the conclusion that the wine we so longed for would be Graciano-based... From its great complexity, aromatic finesse and freshness, a distinctive wine has been created, wonderful and elegant.

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.

GRAPES VARIETIES

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

VINEYARDS

- Lodecara – Alfaro – 30 años de edad – Sand and river rocks – 400 m High
- El Portillo – Abalos – 80 años de edad – Limestone and Clay, gravels – 500 m High

HARVEST

- 12 September 2022
- By hand / 15 Kg cases

WINEMAKING

- Integral fermentation at low temperature (22°C)
- Maceration – 1 week

AGEING

- Used French Oak barrels of 225 and 600 liters
- 18 months

PACKAGING

- Natural cork
- 6 bottles cases

PRODUCTION

- 5,000 bottles of 75 Cl. 112 Magnums of 150 cl

TASTING NOTES

Dark Color. Fruits of the forest, baking spices, figs and licorice on the nose. Powerful and good texture on the palate, this rich red delivers mouth filling flavors of plum, licorice and mineral, with well integrated tannins, fresh acidity and a smoky spicy finish.

FOOD PAIRINGS

Game, lamb stews and also with pressed cheeses such as Manchego or Idiazabal.

SERVING TEMPERATURE

16°C

ANALYTICAL DATA:

ALCOHOLIC DEGREE	14,50 %
TOTAL ACIDITY (TARTRIC)	5,80 g/l
VOLATIL ACIDITY	0,62 g/l
pH	3,41
FREE SULFUR	20 mg/l
TOTAL SULFUR	55 mg/l

BODEGAS
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