



# EXOPTO

VINO BLANCO – FIELD BLEND

WHITE WINE  
2023

In times past, it was quite usual to plant white variety vines in a red grape vineyard parcel – for reasons far removed from how we operate today - because the white grape varieties were more productive and could “compensate” for low yields from the poorest soils. In addition, the white varieties, more susceptible to disease, were able to predict the likely need for treating the rest of the red vineyard. Viura, Malvasía and Garnacha Blanca were planted indiscriminately - therefore it is difficult to ascertain what percentage of each variety the wine has, due to the vines being scattered all over the red grape vineyard.

## 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.

## GRAPE VARIETIES

Viura (85%), Garnacha Blanca (10%), Malvasía, Torrontés, Moscatel, Jaen

## VINEYARDS

- Los Pozos – San Vicente de la Sonsierra – Planted in 1965 – Limestone and Clay – 500 m
- San Cristobal – Ábalos – Planted in 1976 – Limestone and Clay – 650 m
- Valmayor – Baños de Ebro – Planted in 1947 – Limestone and Clay – 450 m

## HARVEST

- 18 September 2023
- Hand Picked in 15 Kg cases

## WINEMAKING

- Fermentation at low temperature in concrete tanks (15°C)
- End of fermentation in barrels, concrete eggs and 600 liters demi-muids

## AGEING

- Foudres (50%), Concrete eggs (25%), 225 litres french oak barrels (25%)
- 12 months on lees

## PACKAGING

- Natural Cork
- 6 bottles cases

## PRODUCTION

- 8,000 bottles (75 Cl.) – 112 Magnum (150 Cl.)

## TASTING NOTES

- Grey gold colour, citric hints, white flowers and anise with a touch of rosemary. Fresh and alive on the palate, long finish with mineral touch. Very well balanced.

## FOOD PAIRING

Oven-baked fish (turbot, sole, salmon), as well as lobster and poultry. Asian cuisine: Curry, Sushi.

## SERVING TEMPERATURE

13°C

## ANALYTICAL DATA:

ALCOHOLIC DEGREE	13,00 %
TOTAL ACIDITY (TARTARICO)	5,45 g/l
VOLATIL ACIDITY	0,42 g/l
pH	3,20
FREE SULFUR DIOXIDE	20 mg/l
TOTAL SULFUR DIOXIDE	90 mg/l

BODEGAS  
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