



MATSU

vintae



VARIETY

100% Tinta del Toro (Tempranillo)



ALCOHOL BY VOLUME

14,5% Vol.

EL RECIO

若人



VINEYARDS

Selection of 90 to 100 year old vines of extremely limited production, naturally cultivated following the biodynamic techniques.



HARVEST

Manual harvest that is undergone the first 15 days of the month of October.



VINIFICATION AND AGEING

Fermentation and maceration for a duration of 3 weeks in reinforced concrete deposits of 15,000 kg. The malolactic fermentation is realized in French oak barrels, as well as its ageing for a duration of 14 months. This wine has not been filtered and is clarified without utilizing aggressive processes.



TASTING

This is a corpulent wine also having a lot of finesse, with an intense nose having notes of chocolate, black fruits and vanilla. In the mouth the taste is striking, being predominantly round and silky, very unctuous with subtle hints of the glycerine. Touches of fruits linger in the after taste as do mineral notes. This is a full body wine yet at the same time very easy to drink.



Presentation: 75 cl