



MATSU

vintae



VARIETY

100% Tinta del Toro (Tempranillo).



ALCOHOL BY VOLUME

15% Vol.

EL VIEJO

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VINEYARDS

Selection of Century old vineyards of very limited production, cultivated according to the biodynamic technical standards.



HARVEST

Manual Harvest undergone during the first 15 days of October.



VINIFICATION AND AGEING

Fermentation and maceration during 3 weeks in reinforced concrete deposits of 10.000 kg. The malolactic fermentation takes place in new French oak barrels, as its aging during 16 months. This wine has not been filtered and has been clarified without using aggressive processes.



TASTING

A deep cherry color, high lamina, with violet colored notes in its border. Thanks to the barrel aging the wine acquired a very intense nose with mature black fruit aromas, well integrated with the toasted, spiced and smoked notes.

Corpulent in the mouth with very mature and round tannins that give its sweetness. In the long and persistent aftertaste appear once again mature fruit perfectly assembled with the roasted character of the wood.



Presentation: 75 cl