



MATSU

vintae



VARIETY

100% Tinta de Toro.



ALCOHOL BY VOLUME

15% Vol.

MATSU

2 0 0 8



VINEYARDS

Selection of century old vineyards of extremely limited production, cultivated applying the biodynamic technical standards.



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 10,000 kg. The malolactic fermentation is realized in new French oak barrels, as well as its ageing for a duration of 16 months. This wine has not been filtered and is clarified without utilizing aggressive processes.



TASTING

A profound cherry color; with a high lamina, possessing violet colored notes in its border. A very intense and potent nose, with mature red fruit aromas, well integrated with the toasted, spiced, and smoked notes given by the barrel. Corpulent in the mouth, presenting very mature and round tannins that gives its sweet notes. The aftertaste returns to again offer the highly roasted character of the wood that perfectly unites with the mature fruit.



Presentation: 75 cl