

MATSU

TORO

Matsu

“El Recio” 2023

A perfect balance between youth and maturity.

VARIETIES: 100% Tinta de Toro.

VINEYARD: Vineyards up to 90 years old, with limited yields, planted on sandy soils with a granite component and traditionally farmed.

HARVEST: Hand-harvested between 22 September and 4 October.

WINEMAKING: 14-day maceration. Spontaneous fermentation in concrete tanks with native yeasts. Malolactic fermentation in the same vessels. Light filtration.

AGEING: 12 months in second-use French and Eastern European oak barrels.

ALCOHOL: 14.5% vol.

TASTING NOTES: Ruby red colour. The nose shows notes of vanilla, cocoa, pastry and coconut, integrated with fresh red fruit. Balanced and structured on the palate, with silky tannins and good acidity.

FOOD PAIRING: Duck magret with hoisin sauce, Moroccan spiced lamb, meat lasagne, steak au poivre, Greek moussaka.

VINTAGE 2023: Rainy winter and spring followed by a very warm summer, leading to an early harvest. September rainfall brought freshness and aromatic expression.

AWARDS

93 points
Vinous 2025.
Vintage 2022.

92 points
Wine Enthusiast
2023. Vintage 2021.

91 points
Guía Peñín 2024.
Vintage 2022.

92 points
James Suckling
2023. Vintage 2021.



Matsu pays tribute to different generations of winegrowers, reflecting the passage of time and the wisdom with which they cultivate their vineyards in Toro.

