

MATSU

EI RECIO 2019

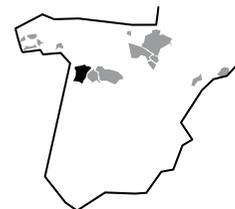
Perfect balance between youth and ripeness.

ORIGIN

Toro was one of the great discoveries on our trips in the search for vineyards. In 2005 we found ourselves among the largest number of centenary and pre-phylloxera vineyards we had ever seen, with sandy soils perfect for the vine and an ideal continental climate to prevent the onset of diseases. All these conditions have led to the maintenance of ancestral viticulture, based on respect for natural rhythms.

But, without a doubt, the most unique thing we found in Toro were its wine growers, men and women with an emotional attachment to the land, to which they have dedicated effort, wisdom, respect and sacrifice for generations. That is why they are the face of the wines of Bodega Matsu, a Japanese word that means “wait” and conveys the philosophy of this project. Wait for nature to take its course, for the vineyards to turn 100, wait for the perfect moment to open a bottle of wine.

With El Pícaro, El Recio and El Viejo our aim was to elaborate wines that retain the traditional power of the Toro vineyards, but combine it with the freshness and elegance that characterizes all our wines.



D.O. Toro



AWARDS

90 points
Peñín Guide 2021.
2018 vintage.

Gold Medal
Sakura Japan
Women's Wine Awards
2017. 2013 vintage.

90 points
Robert Parker ratings.
2012 vintage.

Gold Medal
Mundus Vini 2019.
2016 vintage.

91 points
Wine Enthusiast
Magazine. Dec 2018.
2015 vintage.



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TECHNICAL INFORMATION

Varieties: 100% Tinta de Toro.

Vineyard: Selection of 90 years old Tinta de Toro vineyards with limited production settled in sandy soils with high granitic stony component. and cultivated naturally.

Harvest: Manual harvest carried out between September 22 and October 15.

Winemaking: Maceration for 14 days. Spontaneous fermentation in 15,000 kg concrete tanks with native yeast. The malolactic fermentation takes place in these same tanks. Soft filtering and non-aggressive clarify to preserve its natural characteristics.

Aging: Aprox 14 months in second use French and Eastern European oak barrels.

Alcohol Content: 14,5% Vol.

TASTING NOTES

Colour: Ruby Red color.

Nose: Tertiary aromas from the barrel, with notes of vanilla, pastries, cocoa and coconut. At the same time, it maintains freshness as fruit notes also dominate, especially red fruits and strawberry tones.

Palate: Very balanced mouth, and full of complexity. Pleasant entry and very good tannic structure, with silky, velvety tannins: This combined with very good acidity gives it length.

2019 VINTAGE

2019 was a dry year, resulted in a short harvest in terms of quantity, yet the quality of the fruit was excellent. Thanks to the low humidity of spring and summer, the health of the grapes has been spectacular.
