

MATSU

MATSU
El Viejo 2016



Completeness and wisdom.
The truth is in the glass



Top Ten Toro Wines

Vivino Wine Style Awards 2016 and 2018. 2014 and 2015 vintage.

93 points

Wine Enthusiast Magazine. December 2018. 2015 vintage.

Silver Medal

Mundus Vini Awards 2018. 2015 vintage.

94 points

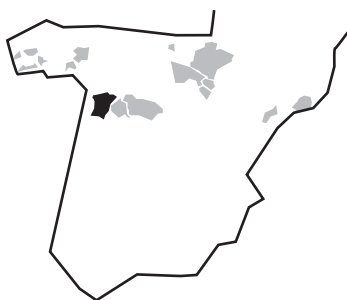
Robert Parker ratings 2013. 2010 vintage.

92 points

Wine Enthusiast Magazine. August 2017. 2014 vintage.

92 points & Best Wine

Guía Peñín ratings 2018. 2015 vintage.



D.O. Toro



Origin

Matsu, which in Japanese means “wait”, pays homage to all the viticulturists that have been working in the vineyards for generations and devoted their effort, knowledge, respect and sacrifice. The D. O. Toro is an area with a dry climate, extreme temperatures and centenarian vines that are cultivated according to the region’s tradition of not interfering with natural processes, following the times that nature sets. Matsu wines preserve the traditional boldness of the Toro D. O. and combine it with an alluring smoothness. The real-life photos of viticulturists on the label represent the essence of each of the wines comprising this collection.

Varieties: 100% Tinta de Toro.

Vineyard: Selection of the best grapes, that come from very old vineyards of more than 100 years of age.

Harvest: Manual harvest in the first 15 days of the October.

Winemaking: Fermentation and maceration during 3 weeks in small reinforced concrete deposits with natural yeasts. Softly pressed with pneumatic press and bottled without filtration or any aggressive clarifier to preserve its natural characteristics.

Aging: 16 months in new French oak barrels.

Alcohol Content: 15% Vol.

Tasting notes



Colour: Deep cherry with violet edges.



Nose: Very intense and complex. The combination of juicy ripe black fruits, spices, nuts and maturity gives sheer pleasure.



Palate: Serious wine with velvety texture, lots of structure, great backbone and serious tannic grip. Long and persistent aftertaste.



A harvest of higher production and longer than usual. The favorable weather conditions permitted slow and equal maturation resulting in good quality of the fruit, full bodied and complex wines.