

MATSU

MATSU El Recio 2013

Perfect balance between youth and ripeness



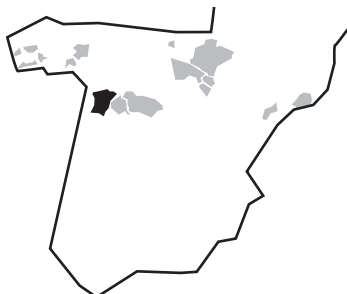
Silver Medal. 2015 Berliner Wine Trophy. 2012 vintage.

Gold Medal. Wines from Spain Awards 2013. 2010 vintage.

90 points. Robert Parker. 2012 vintage.

Top 100 Best of Spain Prowein 2015. Selected by Meininger. 2012 vintage.

Bronze Medal. China Wine & Spirits Awards 2014. 2011 vintage.



D.O. Toro



Varieties: 100% Tinta de Toro.

Ageing: 14 months in second use French oak barrels.

Harvest: Manual harvest that is undergone the first 15 days of the month of October.

Vineyard: Selection of 90 to 100 year old vines of extremely limited production, naturally cultivated following the biodynamic techniques.

Winemaking: Fermentation and maceration for 3 weeks in reinforced concrete deposits of 15,000 kg. Malolatic fermentation in the same vats. This wine has not been filtered and is clarified without utilizing aggressive processes.

Alcohol Content: 14,5% Vol

Tasting notes



Colour: Rubi red colour.



Nose: Notes of chocolate, black fruits and vanilla. Intense.



Palate: Round and silky, very unctuous with subtle hints of the glycerine. Touches of fruits linger in the after taste as do mineral notes. Full body wine, yet at the same time very easy to drink.

Origin

Matsu, which in Japanese means “wait”, pays homage to all the wine-producers that have been working 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 images of the real-life wine-producers that decorate the bottle also represent the essence of each of the wines comprising this collection.