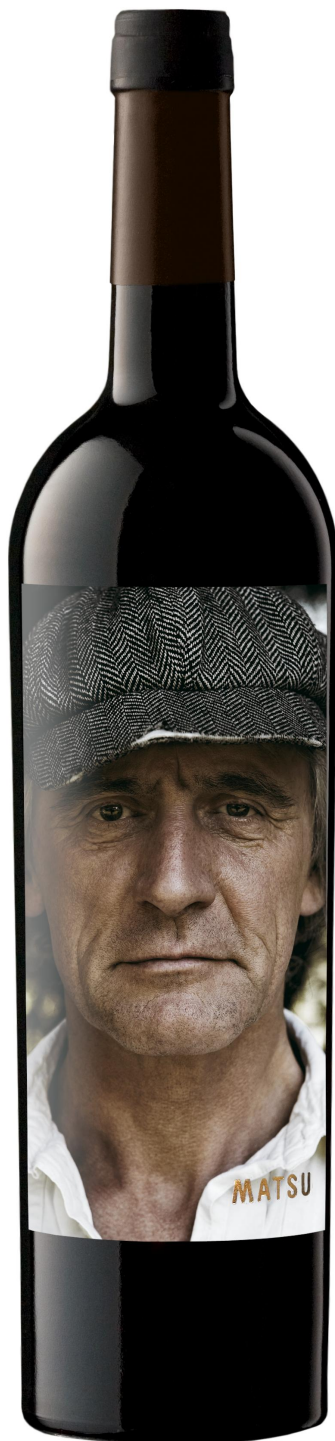


Matsu

El Recio Tempranillo

THE FACTS



COUNTRY: Spain

REGION: Castilla y Leon

APPELLATION: Toro

CEPAGE: 100% Tempranillo

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.

ALCOHOL BY VOLUME: 14.5%

AGING: 12 months in second use French and Eastern European oak

THE STORY

Understanding the pace and process followed by nature, knowing how to wait for it to evolve without excessive intervention and settling for simplicity is something that the winegrowers in the D. O. Toro have been doing for years to create their wines. From this philosophy emerged the Matsu collection, a word that in Japanese means "wait" and perfectly summarizes what these wines are.

PHILOSOPHY: The wine trilogy 'El Pícaro', 'El Recio' and 'El Viejo' represents three generations of wine growers, each with a relationship with the land typical of his age and his vital stage. These three wines and their three protagonists epitomize the essence of Matsu, the tribute to generations of wine growers.

THE ADJECTIVES

OVERALL: Intense & Rich

AROMAS / FLAVORS: Notes of cacao, Black Fruit, Vanilla

MOUThFEEL: Full-bodied yet easy to Drink

THE SELLING POINTS

Perfect balance between youth and ripeness.

AWARDS: 93pts Vinous

PAIRINGS: Enjoy with cured meats, aged cheeses, game

