

Matsu

El Picaro Tempranillo

THE FACTS

COUNTRY: Spain

REGION: Castilla y Leon

APPELLATION: Toro

WINEMAKING: Fermentation and maceration in small concrete tank (15,000 kg), with natural yeasts, avoiding surpassing 24°C. It is a wine with soft filtering and non-aggressive clarification, to preserve its natural characteristics.

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: Complex, full, and elegant

AROMAS / FLAVORS: Intense berry fruit, minerality, fresh flowers

MOUTHFEEL: Rich & Harmonious

THE SELLING POINTS

Strength, nerve and courage.

PAIRINGS: Chicken, pork and grilled fish.

