

Matsu El Viejo

THE FACTS

COUNTRY: Spain

REGION: Castilla y Leon

APPELLATION: Toro

CEPAGE: 100% Tempranillo

WINEMAKING: Colour: Deep cherry red color, intense depth, with violet notes on the edge. Nose: Complexity taken to the extreme, with medium intensity but enormously rich in nuances. Denotes an elegant compendium of aromas of ripe black fruits, accompanied by creamier and sweeter nuances of the barrel, and some spicy final notes. Palate: Very pleasant, its smooth fullness and voluptuousness are noteworthy on the palate. It is also very complex in the mouth, denoting excellent ripening and low yielding grapes from old vineyards.

ALCOHOL BY VOLUME: 15.0%

AGING: 14 months in new French oak barrels

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: Very intense & complex

AROMAS / FLAVORS: Juicy ripe black fruits, spices & nuts

MOUThFEEL: Velvety with great backbone

THE SELLING POINTS

Extreme complexity that only centenary vineyards contribute

AWARDS: 93pts Decanter

PAIRINGS: Red meat and grilled meat.

