



rodinia
raise your glass!™

MATSU

vintae

Production

43,000 bottles

Origin

D.O. Toro

Packaging

12 pk.

Vintage

2008

Varietal

100% Tinta de Toro

%Alcohol by Voume

14,5%

El Recio

Vineyards

Selection of 60 to 100 year old vines of extremely limited production, naturally cultivated following the biodynamic techniques

Harvest

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

Vinification and Ageing

Fermentation and maceration for 3 weeks in reinforced concrete deposits of 15,000 kg. The malolactic fermentation is un dergone in new French Oak barrels, and is then further aged for 14 months in the barrel. This wine has not been filtered .

Tasting Notes

Lively Raspberry and candied rose aromas and flavors with a sexy, spicy, flinty, minerality.

