



## **Matsu El Picaro , 2018**

*Toro, Spain*

Low yield vineyards that survived the phylloxera outbreak of 1851, *Matsu* is named for the Japanese word “to be patient”. Un-grafted, heritage vines of *Tinta del Toro* (Tempranillo) stretching back 150+ years of age, nestled in dry sand and stone rows, grown in adherence to biodynamic principles. *Matsu* represents several wines styles of varying vine age, created naturally. All 100% unfinned and unfiltered.



### **Varietals**

100% Tempranillo from 90+ yr. old vines

### **Vinification**

Wild, spontaneous fermentation and maceration in concrete.

6 weeks in new French oak barrels.

Unfinned and unfiltered.

### **2018 Production**

10,000 cases

### **Tasting Notes**

“The favorable weather conditions permitted slow and equal maturation resulting in good quality of the fruit, full bodied and complex. *Matsu El Picaro* combines old vines with *joven* (young wine) aging methods to create a full, ripe body of cherries and cassis notes, complemented by a dry, soft black tea tannin and a spark of minerality. The finish is bold, yet soft and rounded.”