



Matsu El Recio , 2017

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% unfined and unfiltered.

Varietals

100% Tempranillo from 100-130+ yr. old vines

Vinification

Wild, spontaneous fermentation and maceration in concrete.

14 mos. in used French oak barrels.

Unfined and unfiltered.

2017 Production

5,000+ cases

Tasting Notes

“A harvest of great quality thanks to the exceptional weather conditions through out the growing process. El Recio lives up to his name, “The Strong Man”. Red fruit of cherries and forest berries, followed by bold notes of coco and earth. The finish shows clean acidity combined with a hint of minerality.”

