



Matsu El Viejo , 2016

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% Pre-Phylloxera Tinta del Toro from 150-170+ yr. old vines

Vinification

Wild, spontaneous fermentation and maceration in concrete.

16 mos. in new French oak barrels.

Unfined and unfiltered.

2016 Production

Approx. 1,800 cases

Tasting Notes

“A harvest of great quality thanks to the exceptional weather conditions through out the growing process. Very intense and complex. The combination of juicy, ripe black fruits with bold notes of brandied cherries is long and lingering on the palate, followed by evolving hints of tobacco and baking spices. The El Viejo is a wine that develops best in decanter or open glass, expressing its secondary and tertiary elements with time.”