

MATSU

LA JEFA 2019

The charisma of a daring surprise.

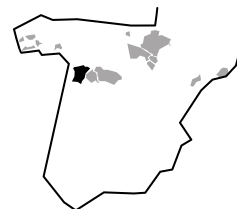


ORIGIN

Toro was one of the great discoveries on our trips in the search for vineyards. In 2005 we found ourselves among the largest number of centenary and pre-phylloxera vineyards we had ever seen, with sandy soils perfect for the vine and an ideal continental climate to prevent the onset of diseases. All these conditions have led to the maintenance of ancestral viticulture, based on respect for natural rhythms.

But, without a doubt, the most unique thing we found in Toro were its wine growers, men and women with an emotional attachment to the land, to which they have dedicated effort, wisdom, respect and sacrifice for generations. That is why they are the face of the wines of Bodega Matsu, a Japanese word that means “wait” and conveys the philosophy of this project. Wait for nature to take its course, for the vineyards to turn 100, wait for the perfect moment to open a bottle of wine.

With El Pícaro, El Recio, El Viejo and La Jefa our aim was to elaborate wines that retain the traditional power of the Toro vineyards, but combine it with the freshness and elegance that characterizes all our wines.



D.O. Toro



MATSU



TECHNICAL INFORMATION

Varieties: Malvasía and other varieties.

Vineyard: There are very few plots where the white grape predominates in the DO Toro, that is why La Jefa comes from a selection of a multitude white vines that are found alternately in old red grape vineyards (from 50 to 150 years old). The vines settle on sandy soils with a high granite stony component and are cultivated naturally as the tradition of Toro says.

Harvest: Manual harvest carried out in the third week of September.

Winemaking: Minimal intervention winemaking. Maceration with the skins for 4 hours, soft pressing and static racking. Spontaneous fermentation with native yeasts in new 600-liter French oak barrels, where it remains in contact with the fine lees.

Aging: 14 months in new 600 l French oak “bocoyes” (big barrels), lightly toasted.

Alcohol Content: 13% Vol.



TASTING NOTES

Colour: Straw yellow color, medium intensity, very bright, gray overtones.

Nose: Highly complex, notes of vanilla and ripe stone fruits stand out, accompanied by creamy notes. It is complemented with slight aniseed nuances, to reflect a nose harmonized by its aging in casks, sweet character and with a great diversity of nuances.

Palate: A mouth-filling, silky wine, great creaminess and very pleasant. But at the same time with good acidity, resulting in a very balanced and elegant wine. Very pleasant on the palate, where sweet nuances and fine texture stand out, increasing its complexity and richness.



2019 VINTAGE

2019 was a dry year, resulted in a short harvest in terms of quantity, yet the quality of the fruit was excellent. Thanks to the low humidity of spring and summer, the health of the grapes has been spectacular.