

# MATSU

EI RECIO 2020

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**Perfect balance between youth and ripeness.**

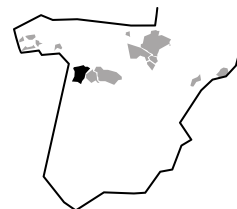
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## ORIGIN

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 and El Viejo 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**



## AWARDS

**90 points**  
Peñín Guide 2021.  
2018 vintage.

**Gold Medal**  
Sakura Japan  
Women's Wine Awards  
2017. 2013 vintage.

**90 points**  
Robert Parker ratings.  
2012 vintage.

**Gold Medal**  
Mundus Vini 2019.  
2016 vintage.

**91 points**  
Wine Enthusiast  
Magazine. Dec 2018.  
2015 vintage.



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## TECHNICAL INFORMATION

**Varieties:** 100% Tinta de Toro.

**Vineyard:** Selection of 90 years old Tinta de Toro vineyards with limited production settled in sandy soils with high granitic stony component. and cultivated naturally.

**Harvest:** Manual harvest between September 14 and October 6, using boxes and small trailers.

**Winemaking:** Maceration for 14 days. Spontaneous fermentation in 15,000 kg concrete tanks with native yeast. The malolactic fermentation takes place in these same tanks. Soft filtering and non-aggressive clarify to preserve its natural characteristics.

**Aging:** Aprox 12 months in second use French and Eastern European oak barrels.

**Alcohol Content:** 14,5% Vol.

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## TASTING NOTES

**Colour:** Ruby Red color.

**Nose:** Tertiary aromas from the barrel, with notes of vanilla, pastries, cocoa and coconut. At the same time, it maintains freshness as fruit notes also dominate, especially red fruits and strawberry tones.

**Palate:** Very balanced mouth, and full of complexity. Pleasant entry and very good tannic structure, with silky, velvety tannins: This combined with very good acidity gives it length.

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## 2020 VINTAGE

*Very balanced year, with a dry winter and rainfall in spring and early summer. Towards the end of summer, at the key moment for the grape, the temperatures were mild. The rains put winegrowers on guard in September. However, these precipitations helped to avoid excessive concentration, achieving moderate alcohol content and a lot of balance.*

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