

MATSU

TORO

Matsu

“El Viejo” 2022

The complexity that only centenarian vineyards can provide.

VARIETIES: 100% Tinta de Toro.

VINEYARD: Selection of centenarian vineyards with extremely limited yields, planted on sandy soils with a high granite gravel content and farmed naturally.

HARVEST: Hand-harvested between 15 September and 8 October.

WINEMAKING: 14-day maceration. Spontaneous fermentation in concrete tanks with native yeasts. Malolactic fermentation in the same vessels. Light filtration.

AGEING: 14 months in new French oak barrels.

ALCOHOL: 15% vol.

TASTING NOTES: Deep cherry red colour with high intensity and a violet rim. Highly complex nose with ripe black fruit and creamy, sweet and spicy notes. Broad, voluptuous and deep on the palate, with great persistence.

FOOD PAIRING: Grilled Wagyu beef, beef Wellington, Persian-style lamb, bourguignon stew, Peking duck.

VINTAGE 2022: A dry and warm year, with rainfall in early September that allowed for balanced ripening and grapes of extraordinary quality.

AWARDS

93 points
Decanter 2025.
Vintage 2021.

94 points
Vinous 2025.
Vintage 2022.

92 points
Peñín Guide 2025.
Vintage 2022.

93 points
Wine Enthusiast
2023. Vintage
2020.

94 points
Robert Parker 2013.
Vintage 2010.



Matsu pays tribute to different generations of winegrowers, reflecting the passage of time and the wisdom with which they cultivate their vineyards in Toro.

