

MATSU

TORO

Matsu

“La Jefa” 2022

The charisma of a bold surprise.

VARIETIES: Malvasía and other white varieties.

VINEYARD: Selection of white vines scattered among old vineyards (50–150 years), planted on sandy soils with a high granite gravel content, farmed naturally following traditional practices in Toro.

HARVEST: Hand-harvested between 12 and 14 September 2022.

WINEMAKING: Four-hour skin contact, gentle pressing and spontaneous fermentation with native yeasts in new 600-litre French oak barrels, with lees stirring.

AGEING: 14 months in new 600-litre French oak barrels with light toasting.

ALCOHOL: 12.5% vol.

TASTING NOTES: Bright straw yellow colour with greyish reflections. Complex nose with ripe pome fruit, vanilla and creamy, aniseed nuances. Enveloping and glyceric on the palate, well balanced, with a fine texture and elegant acidity.

FOOD PAIRING: Mild Thai fish curry, Asian-style lemon chicken, Parmesan and white truffle risotto, miso-glazed sea bass, soft cheeses.

VINTAGE 2022: A year marked by drought and high temperatures, balanced by September rainfall that favoured even ripening and excellent grape health.

AWARDS

93 points
Decanter Magazine.
Vintage 2021.

92 points
Wine Enthusiast
2024. Vintage 2021.

92 points
Guía Peñín 2025.
Vintage 2022.

92 points
Vinous 2025.
Vintage 2022.



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

