

MATSU

EL PÍCARO 2023

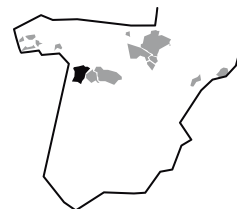
Strength, nerve and courage.

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
James Suckling.
2022 vintage.

90 points
Decanter World
Wine Awards 2021.
2020 vintage.

90 points
Peñín Guide 2021.
2019 vintage.

Gold Medal
Tempranillos al Mundo
Awards 2015. 2014
vintage.

90 points
Robert Parker ratings
2010.
2009 vintage.



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TECHNICAL INFORMATION

Varieties: 100% Tinta de Toro

Vineyard: Selection of Tinta de Toro vineyards settled in sandy soils with high granitic stony component. and cultivated naturally.

Harvest: Manual harvest between September 22 and October 4, using boxes and small trailers.

Winemaking: Fermentation and maceration in small concrete tank (15,000 kg), with natural yeasts, avoiding surpassing 24°C. It is a wine with soft filtering and non-aggressive clarification, to preserve its natural characteristics.

Aging: Two months of aging on its lees in concrete tank.

Alcohol Content: 14% Vol.

TASTING NOTES

Colour: Purplish color with a great depth, denoting its youth.

Nose: Aromas of fruits, jelly beans, blackberry jam stand out, very well nuanced with a touch of licorice, which gives it a spicy character and complexity.

Palate: Intense and powerful mouth, with a very pleasant entry thanks to its sweet character.

2023 VINTAGE

After a very rainy winter and spring, the summer was very warm, which caused the harvest to come early. The September rains helped balance the maturation, obtaining very aromatic wines with the usual Toro freshness.
