

MATSU

TORO

Matsu

“La Moza” 2025

Youth, freshness and aromatic character.

VARIETIES: Verdejo (85%), Malvasía Castellana (13%), Godello, Albillo, Palomino and Viura.

VINEYARD: Verdejo vineyards aged 10–20 years and old vines (50–150 years) of Malvasía Castellana and other white varieties. Poor, sandy soils with a high granite component.

HARVEST: Hand-harvested in September 2025 for Verdejo. Malvasía Castellana and the remaining varieties correspond to the 2024 vintage.

WINEMAKING: Four-hour skin contact, gentle pressing and spontaneous fermentation with native yeasts. Verdejo ferments in concrete, while the remaining varieties ferment in 600-litre French oak barrels.

AGEING: 85% of the 2025 Verdejo spent three months on its lees in concrete tanks. Malvasía Castellana and minor varieties were aged for 14 months in 600-litre French oak barrels with light toasting.

ALCOHOL: 12.5% vol.

TASTING NOTES: Bright straw yellow colour. The nose is defined by pome fruit notes — pear — alongside creamy and honeyed nuances and herbal hints. Broad, textured and harmonious on the palate, with good acidity, notable volume and a slightly bitter, citrus-driven and persistent finish.

FOOD PAIRING: Sushi and sashimi, Peruvian ceviche, vegetable wok, pad thai, gyozas, warm salads, white fish, soft cheeses.

VINTAGE 2025: A vintage marked by climatic contrasts, with a rainy winter and a very warm summer that accelerated ripening. Grapes arrived at the winery in excellent health and balance.

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

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