



XOPTO

Spain, Bodegas Exopto - Laguardia, Bozeto de Exopto, D.O Rioja, Rouge

D.O Rioja, Spain

El Bozeto, as its name indicates, is our first wine project in which we present the main lines of our range: a young, fresh, newborn wine, whose explosion of fruity aromas with mineral touches will allow the consumer to enjoy the fusion of the 3 dominant grape varieties of La Rioja. A wine of pleasure, easy to understand that will allow the first step in our range of products.

PRESENTATION

Bodegas Exopto is a project founded in 2003 by Tom Puyaubert, with the aim of recovering and enhancing old vines on the slopes of the Sierra Cantabria and Monte Yerga. Based on sustainable viticulture and respectful of the environment, our work philosophy aims to express the multitude of terroirs that make up the D.O.Ca Rioja. Our goal is to return to the traditional way of working the vines in order to produce honest and authentic wines, based on passion and enthusiasm.

LOCATION

El Agudo, El Casillon, Riguelo, Lodecara, Alfaro: 40-80 years old vines

IN THE VINEYARD

Manuel harvesting in case.

WINEMAKING

Traditional vinification in controlled temperature stainless steel vat.

AGFING

Aged 6 months in: concrete tank (70%), french oak barrel (20%), old barrels (10%).

VARIETALS

Grenache noir 60%, Tempranillo 35%, Graciano 5%

GM: no

Contains sulphites, No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Red fruit (strawberry, cherry), minerality, flowers.

FOOD PAIRINGS

Tapas, vegan food, barbecue.

