



# Spain, Bodegas Exopto - Laguardia, 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

Pereguita - Abalos - San Cristobal - Chulatos

## TERROIR

Lilmestone and Clay, sand, river rocks.

### IN THE VINEYARD

Manuel harvesting in case.

## WINEMAKING

Fermented in concrete tanks.

#### **AGEING**

Aged in frenck oak barrel (225 and 600 L), during 18 months.

#### **VARIETALS**

Graciano 65%, tempra 30%, garnacha 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

3 to 5 years

#### TASTING

Dark, fruits of the forest, baking spices, figues and liquorice. Powerful and good texture. Mineral.

## FOOD PAIRINGS

Games, lamb and press cheese.



