



RIOJA DENOMINACIÓN DE GRIGITA CALIFICAM LA MIMBRERA Vincedos en Ábalos COUPAGE TRADICIONAL 2015 PRODUCTO DE ESPAÑA EMBOTELLADO EN LA PROPIEDAD BODIGGE EXPITO - LEGUARDIA - EZPAMA

Spain, Bodegas Exopto - Laguardia, La Mimbrera Blend, 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, and gravels. South west exposure, 450m.

IN THE VINEYARD

Manuel harvesting in case.

WINEMAKING

Intergal fermentation in oak barrel.

AGEING

Aged in french oak barrel (600L) during 18 months.

VARIETALS

Tempranillo 75%, Garnache 20%, Viura 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

Herbs, pepper, figs, black berries. Elegant and spicy.

FOOD PAIRINGS

Charcuterie, Games, grilled fish.

