



Spain, Bodegas Exopto - Laguardia, Horizonte de Exopto, D.O Rioja, Blanc

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

TERROIR

Lilmestone and Clay

IN THE VINEYARD

Manuel harvesting in case.

WINEMAKING

Traditional vinification in controlled temperature stainless steel vat. End of fermentation in Barrel, concrete eggs and 600L demi muids.

Aged in for 12 months on lees in Foudre (50%) oak barrel (25%), concrete egg (25%)

VARIETALS

Viura 85%, Garnacha 10%, Malvasia 2%, Torrontés 1%, Moscatel 1%, Jaen 1%

GM: no

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

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Citrus, anis, white flower with a touch of rosemary.

FOOD PAIRINGS

Oven baked fish (Turbo, sole, salmon), lobster and poultry.



