

# MATSU

EL VIEJO 2019

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**The extreme complexity that only centenary vineyards contribute.**

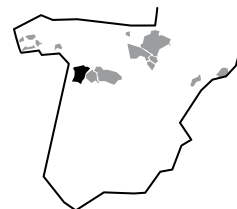
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## ORIGIN

Toro was one of the great discoveries on our trips in the search for vineyards. In 2005 we found ourselves among the largest number of centenary and pre-phylloxera vineyards we had ever seen, with sandy soils perfect for the vine and an ideal continental climate to prevent the onset of diseases. All these conditions have led to the maintenance of ancestral viticulture, based on respect for natural rhythms.

But, without a doubt, the most unique thing we found in Toro were its wine growers, men and women with an emotional attachment to the land, to which they have dedicated effort, wisdom, respect and sacrifice for generations. That is why they are the face of the wines of Bodega Matsu, a Japanese word that means “wait” and conveys the philosophy of this project. Wait for nature to take its course, for the vineyards to turn 100, wait for the perfect moment to open a bottle of wine.

With El Pícaro, El Recio and El Viejo our aim was to elaborate wines that retain the traditional power of the Toro vineyards, but combine it with the freshness and elegance that characterizes all our wines.



D.O.Toro



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## AWARDS

**91 points**  
Peñín Guide 2021.  
2018 vintage.

**93 points**  
Wine Enthusiast  
Magazine. December  
2018. 2015 vintage.

**92 points**  
Peñín Guide 2020.  
2016 vintage.

**94 points**  
Robert Parker ratings  
2013. 2010 vintage.

**92 points**  
Wine Enthusiast  
Magazine. August  
2017. 2014 vintage.



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## TECHNICAL INFORMATION

**Varieties:** 100% Tinta de Toro.

**Vineyard:** Selection of the best grapes, that come from very old vineyards of extremely limited production, more than 100 years old and cultivated naturally. Sandy soils with high granitic stony component.

**Harvest:** Manual harvest carried out between September 22 and October 15.

**Winemaking:** Maceration during 2 weeks. Spontaneous fermentation in 15,000 kg concrete tanks with native yeast. The malolactic fermentation takes place in these same tanks. Soft filtering and non-aggressive clarify to preserve its natural characteristics.

**Aging:** 16 months in new French oak barrels.

**Alcohol Content:** 15% Vol.

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## TASTING NOTES

**Colour:** Deep cherry red color, intense depth, with violet notes on the edge.

**Nose:** Complexity taken to the extreme, with medium intensity but enormously rich in nuances. Denotes an elegant compendium of aromas of ripe black fruits, accompanied by creamier and sweeter nuances of the barrel, and some spicy final notes.

**Palate:** Very pleasant, its smooth fullness and voluptuousness are noteworthy on the palate. It is also very complex in the mouth, denoting excellent ripening and low yielding grapes from old vineyards.

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## 2019 VINTAGE

*2019 was a dry year, resulted in a short harvest in terms of quantity, yet the quality of the fruit was excellent. Thanks to the low humidity of spring and summer, the health of the grapes has been spectacular.*

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