Spain, DO Toro | 2024

MATSU EL RECIO

vintae

”Youthfully enthusiastic with old wisdom”



Story

Matsu El Recio belongs to a wine range, where the age of the vine-grower on the label describes the nature of the wine, maturation and development, as well as the age of the vines. Matsu El Recio comes from the Toro wine region in the Duero river valley in north-western Spain. The region’s hot and dry climate produces full-bodied and earthy wines. The vines are between 90 and 100 years old. The wine has been macerated and visited in cement tanks to ensure fruity and freshness. Malolactic fermentation has taken place in French oak casks. The wine has been matured for 14 months in new French oak casks.

Producer

"We are restless, creative, and rebellious. We are free thinkers who aim to revolutionize the wine world without losing our essence. We bottle stories and tell them as we go," says Ricardo Arambarri, CEO of Vintae. More than just a wine industry company, Vintae is a party you wouldn't want to miss. Fortunately, the invitation is included in every bottle, and there's no shortage of bottles. While Vintae's roots lie in Rioja, they operate in 15 different wine regions. Each wine has started as a project that challenges the traditional way of seeing and making wine. Vintae dares to dream, to try, to work hard, to change the world, and to have fun. "We are enthusiasts when it comes to wine. We make it, we drink it, and we even sell it." Vintae is a captivating company that is rewarding to follow. A visit to any of their locations is an eye-opening experience. Conversations easily shift from ancient Roman cellars to ultra-modern winemaking. Vintae is young in age but old in its roots—an entity that is radical, knowing what it is changing and why.

COLOR Dark ruby red

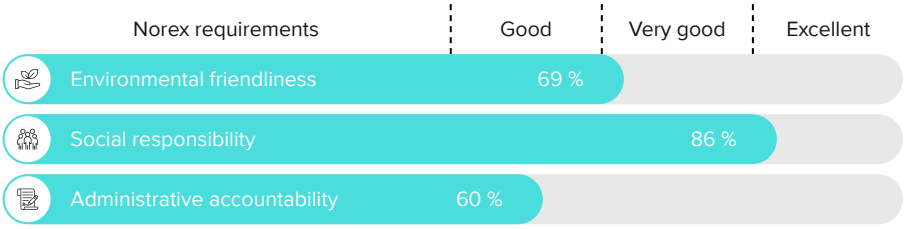
AROMA Compact, refined, multi-dimensional fragrance gives black cherries, fig, moccha, blackcurrant, dark plums and vanilla

TASTE Very full-bodied, velvety-soft, silky. The aroma accumulates in the aromas and the multidimensional wine tells new stories with each sip. Roast and dried fruit are associated with campfires and the aftertaste lingers enchanting in the mouth

TIPS FOR USE Tastes especially with meat dishes: beef, mutton, game and roasted pork. Excellent also as a cheese wine.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Tempranillo 100%	**BOTTLE CLOSING**	Natural cork
MANUFACTURER	Vintae	**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	14,5%	**PRODUCT NUMBER**	260002
SUGAR CONTENT	4 g/l		

Norex Responsibility Indicator: Vintae



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

VEG

tilaukset@norex.fi

WWW.NOREX.FI