

"The purest expression of the Graciano variety."

b E_o X_d O_e P_g T_a O_s

EXOPTO
2014 TINTO
RIOJA, SPAIN



DRY MED SWEET

MATURITY
2016

2030

ALCOHOL
14%

VARIETY
60% Graciano, 20% Garnacha, 20% Tempranillo

Colour Notes

Black.

Aroma Notes

Fruits of the forest, baking spices, pepper and licorice on the nose.

Palate Notes

Lush and polished, this rich red delivers mouthfilling flavours of plum, dark chocolate, licorice and mineral, with well integrated tannins, fresh acidity and a smoky spicy finish. Harmonious.



FERMENTATION

1500 liters oak vat at 28°C.

MATURATION

18 Months in 225 liters french oak (30% new).

PH LEVEL

3.52

TA (TOTAL ACIDITY)

6.0

RS (RESIDUAL SUGAR)

1.70 g/l



EXOPTO WINES AGING IN FRENCH OAK BARRELS.



Spain
Rioja
"Las Balsillas"

"The feature of this vineyard that we love the most is the river rocks that bring good ripening process to the grapes. Subterranean river that maintains freshness."

| | | | | |
|-------------------|-----------------------|------------|------------|---------------|
| NO. OF HECTARES | 0.7 ha | | | |
| SOIL TYPE | Sand and river rocks. | | | |
| FRUITION | BUDBURST | VERAISON | HARVEST | DAYS FROM V-H |
| | 12/04/2014 | 12/08/2014 | 25/09/2014 | 60 days |
| YIELD (TONNES/HA) | 4/ha | | | |
| PLANTING DENSITY | 4000 | | | |
| CLONAL MIX | Secret! | | | |
| AVERAGE VINE AGE | 30 Years | | | |
| AVERAGE RAINFALL | 250mm annually | | | |
| ASPECT | Bush | | | |
| ELEVATION | 400 m | | | |
| INTERROW REGIME | Ploughing | | | |
| IRRIGATION REGIME | None | | | |
| FROST PROTECTION | None | | | |

DATES EVENTS

2000 ● Tom Puyaubert moves to Rioja from Bordeaux with the goal of increasing sales for a famous French cooperage.

2003 ● Tom, after becoming enthralled with all Rioja had to offer, decided to set up Bodegas Exopto to strengthen his ties to the region.

"In daily contact with the best winemakers in Spain, he became enthralled with La Rioja, its vineyards, culture and whole way of life."



Tom Puyaubert
OWNER / WINEMAKER

Tom Puyaubert arrived in Spain at the beginning of 2000, leaving his native land of Bordeaux in order to settle in La Rioja and increase sales for a famous French cooperage. In daily contact with the best winemakers in Spain, he became enthralled with La Rioja, its vineyards, culture and whole way of life. In 2003, he decided to set up Bodegas Exopto so that he could strengthen his ties with this region and express its character through a range of distinctive, original white and red wines.

His main line of work at present continues to be in the selling of barrels made by the famous French cooperage Saury, which allows him to keep in contact with customers and continually learn more about this exciting world of wine.

VINTAGE OVERVIEW

2015 ●

HOT
DRY
CALM

The 2015 Rioja season was Mediterranean in style, with the region's vineyards enjoying long weeks of hot, dry and settled weather. Although conditions were drought like at times, the vines fared beautifully due to the preceding wet, snowy winter, which ensured sufficient water supplies, particularly for deep-rooted older vines. Sunny, calm days in May-June allowed a perfect flowering, and the virtual absence of rain throughout high summer meant the ripe, sweet berries were in superb shape as autumn approached. Generally speaking, Rioja 2015 is slightly lower in acid and higher in alcohol than usual, meaning lovely roundness and weight on the palate.

2014 ●

RAINY
LUSH
SELECTIVE

The 2014 growing season was characterised by above-average precipitation, particularly during the key harvest months of September and October. The generous rains meant that the vines were very lush and productive, and consequently hard work was required in the vineyard to restrict vegetative growth, keep yields down and maximise berry ripeness. The tactics of green harvesting and thinning paid off handsomely, and by picking time Exopto were looking at sweet, plump, healthy grapes. An outbreak of botrytis right at the death necessitated a careful selection in the vineyards and again in the winery, but the quality of the fruit that made it to press was superb.