





FERMENTATION

3200 liters concrete at 22°C.

MATURATION

6 Months in Concrete tank and used oak vats.

PH LEVEL

3.65

TA (TOTAL ACIDITY)

5.18

RS (RESIDUAL SUGAR)

2.20 g/l



EXOPTO'S CONCRETE VATS AND AN OAK VAT



Spain  
 Rioja  
 "El Agudo"

"The feature of this vineyard that we love the most is the high altitude slope of Monte Agudo."

NO. OF HECTARES	8 ha			
SOIL TYPE	Sand and river rocks.			
FRUITION	BUDBURST	VERAISON	HARVEST	DAYS FROM V-H
	12/04/2015	12/08/2015	20/09/2015	50 days
YIELD (TONNES/HA)	6/ha			
PLANTING DENSITY	4000			
CLONAL MIX	Secret!			
AVERAGE VINE AGE	50 Years			
AVERAGE RAINFALL	250mm annually			
ASPECT	Bush			
ELEVATION	500 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.

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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."*

b E o X d O e P g T a O s

THE PEOPLE BEHIND  
EXOPTO  
RIOJA, SPAIN



**Tom Puyaubert**  
OWNER / WINEMAKER

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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.