



MATSU

vintae

TIME FOR NATURE

Matsu is more than a winery or a wine; it is a modern project of sustainable viticulture that brings forth an exclusive collection of high expression wines.

Matsu, a Japanese word that when translated means to "wait", perfectly defines an initiative that connects the oriental culture and its care of the natural world with the most advanced techniques of biodynamic agriculture of the rural European zones.

All of its wines are natural, in so far as its vineyards are cultivated in a form that is completely ecological, avoiding any use of chemical or synthetic herbicides, insecticides, and fungicides. Matsu represents the essence of a natural wine, and its elaboration constitutes of a process that demands one to "wait" during the cycle that permits the achievement of its final equilibrium.

True to its philosophy, the image of Matsu has been completely deprived of any type of artificiality, with the aim of directly connecting with nature and subsequently with the people that work with nature day in and day out.

With clean, visually impacting, and elegant aesthetics, Matsu transmits its values with the help of images that are sincere and direct. And in a similar manner, its trilogy of wines, "El Picaro", "El Recio", and "El Viejo" of Matsu, are represented by real people that dedicate their lives to rural farm life.

Matsu elaborates in very limited productions and in exclusivity of its modern, high expression wines, all the while continuing its dedication to a sustainable environment by donating 0.7% of its profit to environmental projects.





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TECHNICAL SHEET

'El Picaro' is a young wine of the author that was born out of the process of biodynamic viticulture. With this wine comes the completion of the collection of Matsu, a trilogy that is surprising for its ability to unite power with elegance. 'El Picaro' continues to pay a tribute to the viticulturists that have dedicated their lives to the vineyards. As the youngest generation in the Matsu line, El Picaro embodies the characteristics of a strong young man, valiant, impertinent, and uncontrollable.



VARIETY

100% Tinta de Toro (Tempranillo)



ALCOHOL BY VOLUME

14% Vol.



VINEYARDS

Selection of 90 year old vineyards of limited production situated in poor soil and cultivated using the biodynamic techniques.



HARVEST

Manual harvest during the first fifteen days of October and transported to the winery in small crates.



ELABORATION

Fermentation in concrete vats with a 15,000 kg capacity, temperature controlled to avoid surpassing 24°C, thereby maintaining the fruit as well as the freshness that characterizes this wine. The malolactic fermentation is also carried out in concrete vats of 15,000 litres. This wine has not been filtered nor clarified using aggressive methods to preserve its natural characteristics.



TASTING

This wine has a great robe and a profound color; an expression of its young age. It has an intense aroma in which one can find dark fruits such as blackberries and blueberries, mineral notes also appear, creating this fresh wine with complexity. In the mouth, again this wine dominates the fruitful sensations, perceived as a wine with body; though at the same time it leaves pleasant lickish sensations, contributed by the maturity of the grapes from which this wine is made.

EL PICARO

わんぱく小僧



Presentation: 75 cl



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VARIETY

100% Tinta del Toro (Tempranillo)



ALCOHOL BY VOLUME

14.5% Vol.

EL RECIO

若人



VINEYARDS

Selection of 90 to 100 year old vines of extremely limited production, naturally cultivated following the biodynamic techniques.



HARVEST

Manual harvest that is undergone the first 15 days of the month of October.



VINIFICATION AND AGEING

Fermentation and maceration for a duration of 3 weeks in reinforced concrete deposits of 15,000 kg. The malolactic fermentation is realized in French oak barrels, as well as its ageing for a duration of 14 months. This wine has not been filtered and is clarified without utilizing aggressive processes.



TASTING

This is a corpulent wine also having a lot of finesse, with an intense nose having notes of chocolate, black fruits and vanilla. In the mouth the taste is striking, being predominantly round and silky, very unctuous with subtle hints of the glycerine. Touches of fruits linger in the after taste as do mineral notes. This is a full body wine yet at the same time very easy to drink.



Presentation: 75 cl



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VARIETY

100% Tinta de Toro.



ALCOHOL BY VOLUME

15% Vol.

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VINEYARDS

Selection of century old vineyards of extremely limited production, cultivated applying the biodynamic technical standards.



HARVEST

Manual harvest that is undergone the first 15 days of the month of October.



VINIFICATION AND AGEING

Fermentation and maceration for a duration of 3 weeks in reinforced concrete deposits of 10,000 kg. The malolactic fermentation is realized in new French oak barrels, as well as its ageing for a duration of 16 months. This wine has not been filtered and is clarified without utilizing aggressive processes.



TASTING

A profound cherry color; with a high lamina, possessing violet colored notes in its border. A very intense and potent nose, with mature red fruit aromas, well integrated with the toasted, spiced, and smoked notes given by the barrel. Corpulent in the mouth, presenting very mature and round tannins that gives its sweet notes. The aftertaste returns to again offer the highly roasted character of the wood that perfectly unites with the mature fruit.



Presentation: 75 cl