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2021 Exopto Bozeto de Exopto

The very young red 2021 Bozeto de Exopto mixes Tempranillo from Ábalos and Mediterranean Garnacha from Alfaro (with 10% Graciano), and it seems very balanced, with good ripeness (14.5%), showing the Garnacha and the more austere Graciano with nice fruit and freshness. It's serious and has complexity and depth beyond its price point. It matured in a combination of concrete and oak containers for some six months. Excellent value in one of the finest vintages for this wine. 70,000 bottles produced. It was bottled in April 2022.

- Luis Gutiérrez (July, 2022)

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2020 Exopto La Mimbrera Graciano

The 2020 La Mimbrera Graciano is the third vintage of the pure Graciano from the first vineyard he planted in the same plot as the regular old-vine La Mimbrera. It surprised me with its floral nose that is perfumed and elegant and its vibrant palate, which does not have the depth and complexity of the old vines (yet). It's spicy and peppery and has a moderate 13% alcohol with a pH of 3.54 and 6.5 grams of acidity, which makes it come through as a little austere, with some tannins showing up in the finish. 1,000 bottles were filled in February 2022.

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2020 Exopto

The eponymous red 2020 Exopto is an atypical blend of 60% Graciano with 30% Tempranillo and 10% Garnacha, a wine with aromatic intensity, a lively color and a fresh palate and aging potential. The Garnacha was added this year to lower the pH and keep the freshness. It's serious and textured, medium to full-bodied with medium ripeness and 14.5% alcohol, combining power with elegance. The new oak has been lowered to 30%, and three quarters of the volume matured in 500-liter barrels, which means less impact and more integrated oak. 2,500 bottles were filled in February 2022.

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2020 Exopto El Espinal

The more Bordelais of the reds is the 2020 El Espinal, pure Maturana Tinta, a.k.a. Castets, a relative of Carmenere that displays those notes of green peppers and spice that feel a bit alien here. But the wine is superb and features the high percentage of active limestone in the soil in the shape of a dry, chalky sensation, a mouthfeel, a texture rather than an aroma or flavor. It comes from one vineyard in San Vicente at 650 meters in altitude in a cold and Atlantic environment that was regrafted from Garnacha to Maturana Tinta some 25 years ago. I'd like to add it blind to a flight of Bordeaux for William Kelley! 2020 suffered a late frost, so yields were lower; 800 bottles were filled in February 2022, after 15 months in used 600-liter French oak barrels.

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2020 Exopto El Bernate

The 2020 El Bernate is the third vintage of a single-vineyard white from a 0.5-hectare 85-year-old plot of Malvasía Riojana (Alarije) but maybe some others too in San Vicente de la Sonsierra. The wine is austere and fresh and has gained in depth and nuance. It's 13% alcohol and has a pH of 3.33 and 6.3 grams of acidity, very good parameters. It's light to medium-bodied and finishes dry and very clean with a chalky sensation. It fermented with indigenous yeasts in 950-liter concrete egg, where it matured for one year. 1,200 bottles were filled in September 2021.

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2020 Exopto Horizonte de Exopto

A traditional red blend of 80% Tempranillo with 10% each Garnacha and Graciano, the 2020 Horizonte de Exopto combines grapes from Ábalos and, since 2016, also San Vicente de la Sonsierra, as he cannot produce village wines from there as his winery is in Laguardia! This year he also added the new plots from Baños de Ebro that represent 15% of the blend and which he feels add fresh red fruit notes and silky tannins. It showcases the Sonsierra zone with fresher Tempranillo with balance, length and the chalky sensation from the limestone soils. It fermented in concrete vats with indigenous yeasts and matured 50/50 in 600-liter demi-muids and 225-liter barriques for 12 months. It follows the path of the 2019 with a little more freshness. 12,000 bottles were filled in November 2021.

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2020 Exopto Horizonte de Exopto Blanco

The 2020 Horizonte de Exopto Blanco is mostly from Ábalos but now also has the grapes from new plots he purchased in Baños de Ebro, 75-year-old Viura, so the volume grew to 7,000 bottles. He went for a more oxidative vinification, trying to gain in texture, and the final blend of 80% Viura and 10% each Malvasía Riojana and Garnacha Blanca only reached 13% alcohol in this "tropical" vintage of heat and rain. It has a clean nose of white fruit and flowers and a touch of pollen and dried flowers, chamomile and verbena. It's serious and dry, with some austerity in the palate. All of the grapes fermented together with indigenous yeasts, starting in stainless steel and finishing in French barriques (20%), concrete eggs (20%) and oak foudre (40%), the novelty since the previous year, the use of a 4,000-liter oak foudre that delivered moderate oxidation. It was bottled in September 2021.

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2019 Exopto La Mimbrera

The label of the 2019 La Mimbrera mentions "Coupage Tradicional" for this single-vineyard red blend of 70% Tempranillo, 25% Garnacha and 5% white Viura. It's from the first plot he purchased, and in this warm, dry and ripe vintage, the wine achieved 14.5% alcohol and kept good freshness. It saw an integral fermentation in 225-liter barrel and 18 months of élevage. Only 500 bottles were filled in April 2021. There is also a varietal Graciano from this plot.

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