



# Rioja

## Bodegas Exopto

### Winery Info Sheet



**Proprietor:** Rugby friends Tom Puyaubert, David Sampedro and Javier Gomez founded Exopto in 2003 owing 15 acres of vineyard land. Their first vintage was 2003.

**Winemaker / Vineyard Manager:** Tom and David

**Location:** Zone 3, Rioja Alavesa district; the winery is located in the town of LaGuardia and the vineyards in the town of Ábalos at 2,014 ft altitude. Of the 3 districts in Rioja (Rioja Alta, Rioja Alavesa and Rioja Baja), Alavesa is the coolest and highest in rainfall.

**Wines Made:** Horizonte de Exopto

**Climate:** Continental Atlantic, moderate warm days and cool nights, with 10.8 inches of rainfall between May and October. This climate forces the grapes to ripen slowly, resulting in wines that are fresher, more aromatic and fruit flavor driven. Average temperatures of 61F. between May and October. The vineyards of Exopto are exposed to cooler temperatures and less rain than neighboring producers from the same district (Rioja Alavesa). As a result of these climatic conditions, we encounter: high Skin to juice ratios, low vine yields leading to greater flavor concentration and aromatic expression.

**Soils:** Clay and limestone on the surface and sand and rocks on its subsoil. This soil profile has two features, 1. it is cool, which allows for a longer ripening period and 2. also allows for water retention, preventing drought. Its subsoil (sand and rocks) is low in ph content, and poor in organic material, resulting in grapes that possess greater sensorial acidity and lower yields making these grapes more concentrated in fruit.

**What makes Exopto unique?** 1) its soil and climate combination, leading to small yields, freshness, aromatics, fruit concentration and dry extract. 2) *small production* less than 7,000 bottles (583 cases) made of their 2004 vintage. 3) *Tempranillo* vines are between 50-90 year old vines and *Graciano* 30 year old vines.



There are 154,100 acres of vineyard land in Rioja.



Tempranillo Exopto vineyards during the month of November, with the Cantabrian Mountains in the background (4,000 ft high)



David (left), and Tom holding a rugby ball. David and Tom meet playing rugby and months later, learn of their common passion for making wines.

#### BREAKDOWN OF VINEYARDS

VINEYARD	ACRES	AGE OF VINES (2006)	SOIL	ALTITUDE	SLOPE
GARNACHA (EL PRADO)	1	70	CLAY AND ROCKY	2,014 FT	1%
TEMPRANILLO (TAJO & OTHERS)	12	50 – 90	CLAY, LIMESTONE, SAND AND ROCKS	2,014 FT	1%
GRACIANO (VALMAYOR, ETC)	2	30	CLAY, LIMESTONE, SAND AND ROCKS	2,014 FT	1%



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**Name of Wine:** Horizonte de Exopto 2004

**Producer:** Bodegas Rug Vino

**DO:** Rioja - Alavesa (Zone # 3) Climate: Continental Atlantic

**Grape:** 80% Tempranillo, 10% Garnacha, 10% Graciano

**Soils:** Clay and Limestone on the surface and rocky subsoil

**Production:** 583 Cases made – 100 for the U.S.

**Wine Maker:** Tom Puyaubert and David Sampedro

**Ageing:** 10 months in new oak (80% French, 20% USA )

**Notes:**

Horizonte de Exopto 2004 IWC **90 pts**

Ruby-red. Strong vanillin oak on top of lush dark berry aromas. Fresher and brighter in the mouth than the aromas suggest, with exotic Asian spice accents to the cassis and blackberry flavors. This offers a lush texture and finishes with gentle tannins and a lingering flavor of dark berry liqueur. Sexy stuff in a very modern style.  
IWC by Josh Reynolds Sept/Oct 2006