

ARTUKE

WINE REGION: DENOMINACION DE ORIGEN CALIFICADA

RIOJA. ZONE RIOJA ALAVESA.

VILLAGE: BAÑOS DE EBRO (ALAVA)

TYPE OF WINE: Young Red Wine

WINEMAKERS: Arturo and Kike de Miguel Blanco.

VARIETIES: Tempranillo 95%; Viura 5%

VITICULTURE: Organic in the process of seeking certification.

VINEYARDS:

Location : Baños de Ebro.

Climate: Atlantic with Mediterranean influences.

Annual Rainfall: 450-500 l/m²/year.

Soil: Calcareous clay.

Growing system: Bush vine.

Height above sea level: 450-500 metres.

PRODUCTION:

Grape harvest 100% picked by hand with a first selection in the vineyard by specialized grapepickers

Transport: In large boxes of 300kg capacity with maximum wall height of 10 cm.

All grapes are quality checked on a selection table in the winery.

Destemmed grapes are transferred by gravity into 12000 kg stainless steel tanks.

Spontaneous malolactic fermentation in cement vats.

AGING: 5 months in cement vats.

BOTTLING: Soft filtration.

ANALYTICAL INFORMATION:

Alcoholic content 13.50°

pH: 3.65

Total acidity: 5.1 g/l.

SUGGESTIONS

Serving temperature: 15°-16°C / 59-60°F

Decantation is advised

We advise the use of suitable glasses.

PRODUCTION: 85,000 bottles.

BOXES: 12 bottles

HISTORY:

A wine made using Carbonic Maceration, a method our family has used to make wine for over 50-60 years.

