

FINCA DE LOS LOCOS

AREA: DENOMINACION DE ORIGEN CALIFICADA RIOJA
SUBAREA RIOJA ALAVESA.

TOWN: BAÑOS DE EBRO (ALAVA)

TYPE OF WINE: Aged Red Wine

WINEMAKERS: Arturo and Kike de Miguel Blanco.

VARIETIES: Tempranillo 80%; Graciano 20%

AGRICULTURE: Organic not certified

VINEYARD:

Location : Baños de Ebro.

Climate: Atlantic with Mediterranean influences.

Annual Rainfall: 450-500 l/m²/year.

Soil: Sandy limestone with 2-3% North-South gradient.

Place: “Peñaescalera”

Growing system: Bush.

Orientation: North-South

Height above sea level: 520-530 metres.

Year planted: 1981

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 500/3500 litre French oak foudres

AGING: 15 months in 500/3500 lit. French oak foudres.

BOTTLING: Soft filtration.

ANALYTICAL INFORMATION:

Alcoholic content 14.00°

pH: 3.45

Total acidity: 5.6 g/l.

SUGGESTIONS

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

Decantation is advised

We advise the use of suitable glasses.

PRODUCTION: 10,500 bottles.

BOXES: 6 bottles

HISTORY: This wine is made in honour of our paternal grandfather, who in the year 1950 bought a fallow plot of land in “Peñaescalera” in Baños de Ebro.

Due to the way of thinking at that time, most of the neighbours in the village called him crazy, because he had spent all his money on buying an unproductive plot of land located in a high part of Baños de Ebro where at that time no one grew grapes. For this reason and after many years evaluating the characteristics of the soil, climate, height above sea level and quality of the grapes, we decided to make the “ARTUKE FINCA DE LOS LOCOS”.

