

ARTUKE • ARTUKE

TYPE

RED, RIOJA ALAVESA

LOCATION

BAÑOS DE EBRO, ÁLAVA. PAÍS VASCO, SPAIN



VINEYARD

Grape Varieties: Tempranillo and Viura

Vines Age: The oldest were planted in 1902, the youngest in 2014

Elevation: 1,400 to 1,600 ft.

Soil: Clay, limestone with varied topography

Climate: Atlantic with Mediterranean influences

Harvest: Handpicked with a first selection in the vineyard by specialized grape pickers

WINEMAKING

Winemaker: Arturo de Miguel Blanco

Fermentation: Carbonic maceration, with spontaneous malolactic fermentation in stainless steel tanks

Maturation: Five months in cement tank, bottled after a soft filtration and without stabilization

WINE

Alcohol: 13.5%

Production: 6700 cases

PITCH

- Excellent value.
- A traditional style in Rioja, regional festivals dedicated to CM Rioja wines.
- Artisanal with very limited production.
- Serve slightly cold, appeals to white wine drinkers.
- Ample acids make the wine complementary to variety of food.
- Great match to spicy food and cuisine such as Szechuan, Thai, and Mexican
- Very low in sulfites.

TASTE

"It's aromatic, with good ripeness and a juicy personality. There are notes of licorice and blueberries rather than red fruit, and it's nicely textured." - The Wine Advocate

THINK

Gamay, Beaujolais, Ventoux, Austrian Reds

AWARDS AND PRIZES

The Wine Advocate: 90 (2019), 90 (2018), 88 (2017), 89 (2016), 89 (2015)

Guía Peñín: 90 (2018), 89 (2017), 91 (2016)
