

# ARTUKE • EL ESCOLLADERO

TYPE

RED, RIOJA ALAVESA

LOCATION

BAÑOS DE EBRO, ÁLAVA. PAÍS VASCO, SPAIN



## VINEYARD

Grape Varieties: Tempranillo and Graciano

Vines Age: Planted in 1950

Elevation: 2100 ft.

Soil: Calcareous clay

Climate: Subzone Alavesa, the northernmost and smallest of the three Rioja sub-zones, is where the cooling influence of the Atlantic Ocean meets the warmer interior. This unique climate has the effect of ripening Tempranillo grapes with slightly thinner skins, yielding wines with superb fruit and freshness.

Harvest: Handpicked with a first selection in the vineyard

## WINEMAKING

Winemaker: Arturo de Miguel Blanco

Fermentation: Vatted in 2000kg micro-tank, daily punching down and pigeage; spontaneous malolactic fermentation in French oak barrels.

Maturation: 12-16 months in 600 liter French oak barrels, bottled after a soft filtration and without stabilization

## WINE

Alcohol: 14%

Production: 80 cases

## PITCH

- Tiny Production
- 7-Acre single parcel
- The British wine author Tim Atkin MW ranked 'Artuke' a First Growth in his classification of Rioja's best producers. The exercise is loosely based on the 1855 Bordeaux Classification, with five different bands (first, second, third, fourth and fifth growths).
- 'Escolladero' comes from the word 'escollo', which means difficulty, obstacle. The origin of the name of this wine comes from that word since the vineyard is located near one of the most difficult passages through the Sierra Cantabria mountain range.

## TASTE

It is a concentrated, bold, and structured wine with a delicate, complex nose of dark berries, notes of herbs, cedar and chocolate.

