TYPE
RED, RIOJA ALAVESA
LOCATION
BAÑOS DE EBRO, ÁLAVA. PAÍS VASCO, SPAIN

VINEYARD

Grape Varieties: Tempranillo and Graciano
Vines Age: The oldest planted in 1902, the youngest in 2014
Elevation: 1,700 ft.
Soil: Sandy, gritty soil over a chalky limestone subsoil
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: Carbonic maceration, with spontaneous malolactic fermentation in stainless steel tanks
Maturation: 12-16 months in French oak barrels and foudres, bottled after a soft filtration and without stabilization

WINE

Alcohol: 14%
Production: 900 cases

PITCH

• Small 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).
• Arturo's grandfather bought a neglected plot of land in Baños de Ebro (Peñaescalera). Most of the neighbors of the village called him crazy, because he had spent all his money on an "unproductive" plot of land. After many years analyzing the personality of the soil, climate, and quality of the grapes, he decided to honor 'abuelo' and name the wine 'Finca de Los Locos'.

TASTE

Aromatically complex, a noseful is rewarded with plums, minty herbs, dark chocolate, baked earth, and cherry blossoms.

THINK

Northern Rhône: Côte Rôtie, Hermitage, Saint-Joseph, Cornas, Crozes-Hermitage

AWARDS AND PRIZES

The Wine Advocate: 2018 (93+), 2017 (94), 2016 (93), 2015 (92+), 2014 (92) 2013 (90), 2012 (91), 2011 (91)