

ARTUKE • LA CONDENADA

TYPE

RED, RIOJA ALAVESA

LOCATION

BAÑOS DE EBRO, ÁLAVA. PAÍS VASCO, SPAIN



VINEYARD

Grape Varieties: Tempranillo, Garnacha, Graciano, Palomino Fino

Vines Age: Planted in

Elevation: 1,700 ft.

Soil: Sandy, and sandstone 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: 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
- 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).
- The first red Rioja to receive 100 points from Tim Atkin MW, who claimed it was "as close to perfection" as a Spanish red wine can get.
- This wine takes its name from the abandoned state of the plot which is called "Camino del Ciego" in Baños de Ebro. Arturo rescued it from its death sentence and after two years of care the grapes were of the right quality to make "La Condenada", or "The Doomed".

TASTE

A wine that is concentrated and silky and brimming with a potpourri of heady aromatics.

