

ARTUKE • PASO LAS MAÑAS

TYPE

RED, RIOJA ALAVESA

LOCATION

BAÑOS DE EBRO, ÁLAVA. PAÍS VASCO, SPAIN



VINEYARD

Grape Varieties: 100% Tempranillo

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

Elevation: 2100 - 2300 ft.

Soil: Clay and chalky soils with many stones on the surface support the vines, while a natural spur diverts runoff forcing the vine's roots deep into the earth.

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: Spontaneous malolactic fermentation in stainless steel tanks and 15% in new oak barrels

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

WINE

Alcohol: 14%

Production: 650 cases

PITCH

- Small production
- 9.5-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).
- The name 'Las Mañas' comes from a tradition which is celebrated on December 7 and consists of village's young people burning bundles of lavender, ("their mañas") touring the town and scaring away bad spirits.

TASTE

Elegant, silky and concentrated, brimming with a potpourri of heady aromatics, Firm tannins and a serious backbone.

THINK

Burgundy - Côte de Nuits: Vosne-Romanée, Nuits-Saint-George. Pommard, Volnay

AWARDS AND PRIZES

The Wine Advocate: 2018 (95), 2017 (94)

