

ARTUKE • TRASCUEVAS

TYPE

WHITE, RIOJA ALAVESA

LOCATION

BAÑOS DE EBRO, ÁLAVA, PAÍS VASCO, SPAIN



VINEYARD

Grape Varieties: Viura, Malvasia, Palomino Fino

Vines Age: 50 years old

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.

Harvest: Handpicked with a first selection in the vineyard, followed by a second passing over on a cluster selection table.

WINEMAKING

Winemaker: Arturo de Miguel Blanco

Fermentation: Following destemming and pressing the wine is fermented in stainless steel tanks, followed by aging in both concrete tanks and French oak barrels.

Maturation: 10 months, with 50% of the wine maturing in 500 liter French oak barrels, and the other 50% of the wine in concrete tanks; all on its lees. Bottled after a soft filtration and without stabilization.

WINE

Alcohol: 13%

Production: 383 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 name 'Trascuevas' refers to the white wines that Rioja families would make for their own personal consumption. The vines were near 'cuevas' or caves near the home.


