

# TRASCUEVAS

**WINE REGION:** Denominación de Origen Calificada Rioja - Zone: Rioja Alavesa.

**VILLAGE:** Baños de Ebro (Álava)

**TYPE OF WINE:** Aged white wine.

**WINEMAKERS:** Arturo and Kike de Miguel Blanco.

**VARIETIES:** Viura, Malvasia and Palomino Fino.

**VITICULTURE:** Organic.

**VINEYARDS:**

**Location:** Ábalos, Samaniego and Baños de Ebro.

**Climate:** Atlantic with mediterranean influences.

**Rainfall:** 450-500 l/m<sup>2</sup>/year.

**Soil:** that depends on the plot.

**Plots:** several.

**Growing system:** bush.

**Orientation:** that depends on the plot.

**Altitude:** that depends on the location.

**WINE PRODUCTION:**

100% Manual grape harvest carried out by qualified personnel who carry out the vine by vine selection and transport in boxes 20 kg. All the grapes are selected second time on a cluster selection table. Grapes destemmed and pressed to carry out the subsequent racking of the must. Fermentation takes place in a stainless steel tank.

A percentage of the wine is aged in French oak barrels and the other part in concrete tanks.

**AGING:** 10 months in 500 litres French oak barrels and concrete tanks.

**BOTTLING:** soft filtration and without stabilization.

**ANALYTICAL DATA:**

- Alcoholic content: 13,00°

- pH: 3,28

- Total acidity: 6,56 g/l.

**SERVICE SUGGESTIONS:** temperature between 12 and 14°C.

**PRODUCTION:** 2,300 bottles.

**BOXES:** 6 bottles.

**HISTORY:** Our first white wine is made with grapes from three different vineyards over 50 years old and with calcareous day soils, which are located in Baños de Ebro, Ábalos and Samaniego. It is aged on lees for 10 months: half is aged in 500l French oak barrels, and the other half is aged in concrete.

**ARTUKE**  
VITICULTORES EN  
BAÑOS DE EBRO

