

EL ESCOLLADERO 2020

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

VILLAGE: Baños de Ebro (Álava)

TYPE OF WINE: Red wine aged in oak barrels.

WINEMAKERS: Arturo and Kike de Miguel Blanco.

VARIETIES: Tempranillo 85%; Graciano 15%

VITICULTURE: organic.

VINEYARDS:

Location: Abalos.

Climate: Atlantic with mediterranean influences.

Rainfall: 450-500 l/m²/year.

Soil: calcareous clay.

Plot: a single plot called "El Meadero"

Growing system: bush

Orientation: East-West.

Altitude: 630 metres.

Year of planting: 1950

WINE PRODUCTION:

100% Manual grape harvest carried out by qualified personnel who carry out the vine by vine selection. Transport in boxes 20 kg and manually destemmed grapes selecting grain by grain for later vatting in a 2,000kg micro-tank. Punching down and passage daily. Spontaneous malolactic fermentation in French oak barrels.

WINE AGING: 12-16 months in 600 litres French oak barrels,

BOTTLING: soft filtration and without stabilization.

ANALYTICAL DATA:

- Alcoholic content: 14,00°

- pH: 3,52

- Total acidity: 5,77 g/l.

SERVICE SUGGESTIONS: temperature between 15 and 16°C, advisable decanting and use suitable glasses of wine.

PRODUCTION: 1,000 bottles.

BOXES: 6 bottles.

HISTORY: "Escolladero" comes from the word "Escollo", which means difficulty, obstacle. The origin of the name of this wine comes from that word since the vineyard is located near one of the most difficult passage areas where Sierra Cantabria was crossed on foot in the past.

ARTUKE
VITICULTORES EN
BANDOS DE EBRO

