

FINCA DE LOS LOCOS 2020



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

VILLAGE: Baños de Ebro (Alava).

TYPE OF WINE: Red wine aged in oak barrels.

WINEMAKERS: Arturo and Kike de Miguel Blanco.

VARIETIES: Tempranillo 80%; Graciano 20%

VITICULTURE: organic.

VINEYARDS:

Location: Baños de Ebro.

Climate: Atlantic with mediterranean influences.

Rainfall: 450-500 l/m2/year.

Soil: Sandy limestone with a North-South slope of 2-3%.

Plot: a single plot called "Las Escaleras"

Growing system: bush

Altitude: 520-530 metres.

Year of planting: 1981

WINE PRODUCTION:

100% Manual grape harvest carried out by qualified personnel who carry out the first selection in the vineyard.

Transport in pallets 200 kg with a maximum wall height of 30 cm.

All the grapes are selected second time on a cluster selection table.

Grapes destemmed and vatted by gravity in stainless steel tanks of 12,000 kg.

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

WINE AGING: 12-16 months in French oak barrels (500l) and foudres (35hl).

BOTTLING: soft filtration and without stabilization.

ANALYTICAL DATA:

- Alcoholic content: 14,00°

- pH: 3,55

- Total acidity: 5,58g/l.

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

PRODUCTION: 10.000 bottles.

BOXES: 6 bottles.

HISTORY: Wine made in honour to one of our grandfathers, who in the year 1950 bought a fallow plot of land in "Peñaescalera" in Baños de Ebro. Due to the way of thinking at that time, most of the neighbors of the village called him crazy, because he had spent all his money in the bought of an unproductive plot of land located in the high part of Baños de Ebro. For this reason, and after many years analysing the personality of the soil, climate, height and quality of the grapes, we decided to make "ARTUKE FINCA DE LOS LOCOS".

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