

LA CONDENADA

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 80%; Graciano, Garnacha y Palomino Fino (20%)

VITICULTURE: organic.

VINEYARDS:

Location: Baños de Ebro (Álava).

Climate: Atlantic with mediterranean influences.

Rainfall: 450-500 l/m²/year.

Soil: Sandy and sandstone subsoil.

Plot: a single plot called "Camino Elciego"

Growing system: bush

Orientation: North-South.

Altitude: 520-530 metres.

Year of planting: 1920

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: 3,58

- Total acidity: 5,80 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: This wine takes its name from the abandoned state of the plot which is called "Camino del Ciego" in Baños de Ebro. The vineyard had been abandoned to die three years before. We rescued it from its death sentence and after two years of care the grapes were of the right quality to make "La Condenada".

ARTUKE
VITICULTORES EN
BANDOS DE EBRO

