

ARTUKE • PIES NEGROS

TYPE

RED, RIOJA ALAVESA

LOCATION

BAÑOS DE EBRO, ÁLAVA. PAÍS VASCO, SPAIN



VINEYARD

Grape Varieties: Tempranillo and Graciano

Vines Age: The oldest were planted in 1902, the youngest in 2014

Elevation: 1,600 to 1,900 ft.

Soil: Calcareous clay

Climate: Atlantic with Mediterranean influences

Harvest: Handpicked with a first selection in the vineyard

WINEMAKING

Winemaker: Arturo de Miguel Blanco

Fermentation: Destemmed but uncrushed grapes fermented with indigenous yeasts, spontaneous malolactic fermentation in concrete vats

Maturation: 12 months in 250 and 500-liter French oak barrels, 10% in concrete

WINE

Alcohol: 14%

Production: 11,000 cases

PITCH

- Excellent value.
- Small family vineyard
- Pies Negros means black feet, because the grapes are macerated by treading.
- Indigenous yeasts fermentation.
- Tim Atkin MW, the British journalist, in an exercise to rank Rioja along the lines of The 1855 Bordeaux Classification, places Artuke in First Growth Classification.
- Ample acids make the wine complementary to variety of dishes

TASTE

"The wine is expressive, open and aromatic with good freshness. It has a balanced palate with juicy fruit and refreshing acidity that makes it very drinkable and makes you want to have another sip." - The Wine Advocate

THINK

Gamay, Beaujolais, Ventoux, Austrian Reds

AWARDS AND PRIZES

The Wine Advocate: 93 (2018), 92 (2017), 91 (2016), 90+ (2015), 90 (2014)

Guía Peñín: 90 (2018), 89 (2017), 91 (2016)

