

ARTUKE

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COUNTRY	Spain
APPELLATION	Rioja DO
GRAPE VARIETY	Tempranillo (95%), Viura(5%)
AGE OF VINES	Some of the vines from which the bunches are collected were planted in 1902, although others did not begin to be cultivated until 2005.
FARMING	Manual grape harvest carried out by qualified personnel.
SOIL	Clay, limestone and with varied topography.
ALTITUDE	450-500m.
VINIFICATION	Grapes without destemmed and vatted by gravity in stainless tanks of 12,00 KG. Spontaneous malolactic fermentation in stainless steel tanks.
AGING	5 months in cement tank.
ALCOHOL %	13.5 %
PAIRING	Aperitif, Cold meat, Legumes, Grilled red meats, Poultry

TASTING NOTES

It is a fruity red wine. On the nose it is floral and fruity. Purplish color. On the nose it is very expressive and tasty, with floral and fruity notes. On the palate it is fresh and tasty, with a balanced acidity.

RATINGS

91+ Wine Advocate; vntg 2021

