

# PASO LAS MAÑAS

Artuke



## COUNTRY

Spain

## APPELLATION

Rioja DO

## GRAPE VARIETY

Tempranillo (100%)

## AGE OF VINES

+ 40

## FARMING

Manual grape harvest carried out by qualified personnel.

## SOIL

Limestone clay with a north-south slope of 17%.

## ALTITUDE

650-700m.

## VINIFICATION

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.

## AGING

12-16 months in French oak barrels (500L) and foudres (35hl).

## ALCOHOL %

14 %

## PAIRING

Stews, Roasts, Steak tartare, Grilled red meats

## TASTING NOTES

It is a fluid red wine with expressive fruity aromas, herbaceous notes and hints of sweet spices. On the palate it is tasty, fruity and persistent. A well-structured wine with a long, milky finish.

## RATINGS

95 Wine Advocate; vntg 2020

