

TRASCUEVAS

Artuke



COUNTRY

Spain

APPELLATION

Rioja DO

GRAPE VARIETY

90% VIURA, 5% MALVASÍA Y 5% PALOMINO FINO

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

Grapes destemmed and pressed to carry out the subsequent settling of the must. Fermentation takes place in a stainless steel tank. It is aged on lees for 10 months: half is aged in 500-litre French oak barrels and the other half is aged in concrete.

AGING

10 months in French oak barrels and concrete tanks.

ALCOHOL %

13 %

PAIRING

Foie will make a perfect match and you can also try oysters and barnacles.

TASTING NOTES

Pale yellow color, clean with green shades. Elegant nose, complex, perfumed and floral, with a pungent note of tangerine peel. A wine to wait for it on the glass, so it can show his complexity and depth. It's full of personality, original and very pleasant.