

ARTADI La Poza de Ballesteros 2013 - *Single Vineyard Wine*

This vineyard gives us “thick stroke” wines. We feel the presence of volume and the intense flavors of very ripe fruit. We notice broad, round and dense tannins, typical from a vineyard with character.



VINEYARD	Placed in Elvillar at 600 meters of altitude, laid on deep clay-limestone soil
VITICULTURE	Maximum respect for the environment; lack of pest or herbicides. Organic viticulture
HARVEST	Hand picked in crates of 15 kg. Sorting of bunches and berries. Average yield of 4.000 kg /ha
GROWING SEASON 2013	The 2013 vintage in Alava was marked by the high rainfall levels throughout the growing cycle. The low temperatures in Spring delayed the sprouting of the plant, putting back the harvest until mid October. A low production and a long growing season resulted in an optimal phenolic maturation in spite of the low temperatures
GRAPE VARIETY	100% Tempranillo
VINIFICATION	Vinification in wooden open-top vats with cold maceration for 24-48 hours and fermentation during 10-12 twelve days with two daily “pisages” in and a small pumping over.
AGEING	Malolactic fermentation in barrel. Ageing for 14 months in new French oak barrel
BOTTLING	July 2015
ANALYSIS	Alc/vol: 14,7 % Acidez total: 4,78 gr./lt. pH: 3,70
OPTIMUM TIME OF CONSUMPTION	Now or in the next ten years

Guía Peñin - 95 Pts