

ARTADI El Carretil 2014 - *Single Vineyard Wine*

A wine with deep sensations: one can feel the vibrant fruit along with fibrous and sculpted tannins. A fusion between ripe flavor profiles and the precision of mineral characters, the projection of fine tannins and the encompassing texture of a delicate wine.



VINEYARD	Placed in Laguardia at 500 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 10 kg. Sorting of bunches and berries. Average yield of 3.000 kg/ha
GROWING SEASON 2014	It started with a winter marked by rainfalls and very low temperatures. In spring, we recorded temperatures and rainfalls according to the average at this season. That favoured a perfect sprouting and setting of the fruit. A rainy September together with high temperatures made the harvest come early. This is indeed an early season generally speaking with plots and balanced yields which have as a result a fine and delicate wine.
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. Ageing for 12 months in new French oak barrel
BOTTLING	July 2016
ANALYSIS	Alc/vol: 14,6 % Acidez total: 4,75 gr./lt. pH: 3,65

Guía Peñin: 96 Puntos

R. Parker, The Wine Advocate: 96-94 Puntos