

ARTADI **Valdeginés** 2013

- *Single Vineyard Wine*

A wine with a well-defined and structured backbone that contains angular shapes which denote power. It presents itself with cautious speech in a submissive and silent way when first entering the mouth, and the strength of its blended tannins and its powerful balance are appreciable in the mid-palate.



VINEYARD	Placed in Laguardia 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. Ageing for 12 months in new French oak barrel
BOTTLING	July 2015
ANALYSIS	Alc/vol: 14,45 % Total Acidity: 4,9 gr./lt. pH: 3,7
OPTIMUM TIME OF CONSUMPTION	Now or in the next 20 years