

## ARTADI Brut Vintage 2013

The elegance and complexity which Viura gains over time, shows itself in a vivid and lively manner in this wine. Its limpid aromas, which have evolved delicately within the bottle, are perhaps the most valuable aspect of our cava..



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| VINEYARDS                   | Placed in Laguardia between 450 and 700 meters of altitude, laid on claylimestone soils  |
| VITICULTURE                 | Maximum respect for the environment; lack of pest or herbicides. Integrated viticulture  |
| HARVEST                     | Manual picking of the grapes in 180 kg boxes. Sorting of bunches and berries. Average yield of 5000 kg/ha  |
| GROWING SEASON 2013         | The 2013 vintage in Rioja Alavesa 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% Viura   |
| VINIFICATION                | Cold maceration for 24-48 hours and fermentation in stainless steel vats for 10-12 days at low temperature. Second fermentation in bottle February 2014.   |
| AGEING                      | Ageing in "rima" for 20 months.  |
| BOTTLING                    | October 2015   |
| ANALYSIS                    | Alc/vol: 12,5 %<br>Total Acid: 6,31 gr./lt.<br>pH: 3,24  |
| OPTIMUM TIME OF CONSUMPTION | Now or in the next 10 years  |