

Tempranillo By ARTADI 2014 - *Native Varieties*

The red fruit's profile and the subtle tactile sensation of its tannins define this wine. It has been made either for enjoying today or for rediscovering it tomorrow. Artadi Tempranillo is a frank and accessible wine.



VINEYARDS	Located in Laguardia between 450 and 700 m altitude, planted on clay-limestone soils
VITICULTURE	Maximum respect for the environment; lack of pest or herbicides. Integrated viticulture
HARVEST	Manual picking of the grapes in 200 kg boxes. Sorting of bunches and berries. Average yield of 4000 kg/ha
GROWING SEASON 2014	The 2014 vintage 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 stainless-steel open-top vats with cold maceration for 24-48 hours and fermentation during 10-12 twelve days with one daily "pisages" and a brief pumping over
AGEING	Malolactic fermentation in barrel. Ageing for 6 months in French oak barrel
BOTTLING	Julio 2015
ANALYSIS	Alc/Vol: 14 % Total Acid: 4,95 gr./lt. pH: 3,71
OPTIMUM TIME OF CONSUMPTION	Now or in the next five years