

ARTADI El Carretil 2012

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 15 kg. Sorting of bunches and berries. Average yield of 4000 kg /ha
GROWING SEASON 2012	Dry winter and sporadic rains throughout spring. Hot and dry summer, with high temperatures. The intermittent rain during the first fortnight of September allowed the enlargement of the vegetative cycle, leading an optimal maturation
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 14 months in new French oak barrel
BOTTLING	June 2014
ANALYSIS	Alc/vol: 14,5 % Acidez total: 4,6 gr./lt. pH: 3,65
OPTIMUM TIME OF CONSUMPTION	Now or in the next ten years

Guía Peñin - 98 Points

Guía Vinos Gourmet - 98 Points