

ARTADI

Vinédos & Vinos

Viña El Pisón 2010

An extraordinary vineyard, an extraordinary wine. The pure expression of the symbiosis between soil, climate, vine and man. The overwhelming sweetness together with a hold energy message. This is a feast of sensations difficult to understand full of sensibility and mystery. Viña El Pisón is a wine to lay down and to enjoy time's magic.



VINEYARDS	Placed in Laguardia at 480 meters of altitude, laid on deep clay-limestone soil.
VITICULTURE	Maximum respect for the environment; lack of pest or herbicides. Integrated viticulture
HARVEST	Manual picking of the grapes in 15 kg boxes. Sorting of bunches and berries. Average yield of 4000 kg/ha
GROWING SEASON 2010	The 2010 season was marked by a mild and not very rainy winter and spring period. Summer was warm but with extreme temperatures which favoured a long ripening process of a very good quality. A few rains in August and September helped us to maintain a good poly-phenolic maturation
GRAPE VARIETY	100% Tempranillo
VINIFICACIÓN	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 15 months in new French oak barrel
BOTTLING	September 2012
ANALYSIS	Alc/Vol: 14,5 % Total Acid: 4,67 gr./lt. pH: 3,66
OPTIMUM TIME OF CONSUMPTION	Now or in the next twenty years