

## ARTADI *Viñas de Gain* 2013

Made from twenty-to-thirty year-old selected vineyards, located in the plots of San Martín, Las Ventas, Castejones, Ribaltayo Viejo, etc. This wine has been made to be enjoyed today, or one may rediscover it tomorrow. With a background of red fruit, the seasoned notes perfectly assemble and are highlighted with notes of oak aging.



VINEYARDS	Located in Laguardia, Elvillar y Leza between 450 and 700 m altitude, planted on claylimestone soils
VITICULTURE	Maximum respect for the environment; lack of pest or herbicides. Organic viticulture
HARVEST	Hand picked in crates of 200 kg. Sorting of bunches and berries. Average yield of 4000 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% Tempranillo
VINIFICATION	Vinification in stainless-steel open top vats with cold maceration for 24-48 hours. Fermentation has taken 10 - 12 days with often cap management and a brief pumping over
AGEING	Barrel malolactic fermentation followed by 12 months ageing in French Oak
BOTTLING	June 2015
ANALYSIS	Alc/Vol: 14,5 % Total Acid: 4,85 gr./lt. pH: 3,69
OPTIMUM TIME OF CONSUMPTION	Now or in the next 10 years