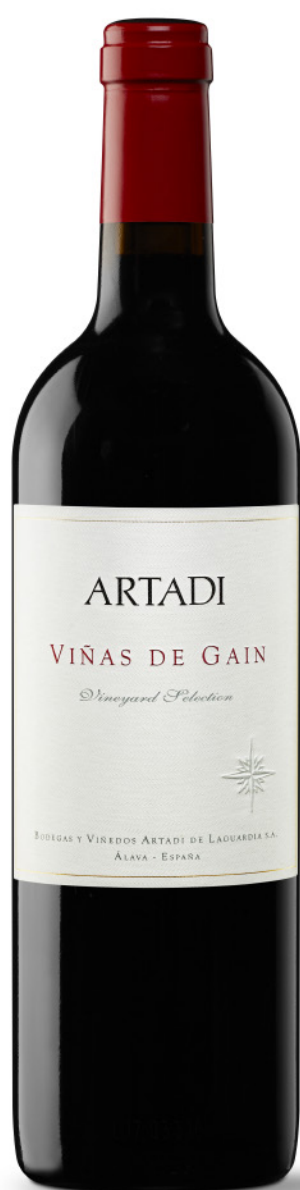


ARTADI Viñas de Gain 2016

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 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 10 kg. Sorting of bunches and berries. Average yield of 4000 kg/ha
GROWING SEASON 2016	The 2016 vintage was marked by a mild winter with low rainfall, followed by a rainy spring that provided a water reserve for the vegetative growth. We had a warm and dry summer and a climatic alternation between day and night that favored the simultaneous development of the alcoholic and the phenolic ripening. This climate provided us with an abundant harvest that had a positive impact on the quality of this 2016 vintage.
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	12 months ageing in French Oak and malolactic fermentation in barrel.
BOTTLING	April 2018
ANALYSIS	Alc/Vol: 14,5 % Total Acid: 5 gr./lt. pH: 3,64
OPTIMUM TIME OF CONSUMPTION	Now or in the next 10 years