

# ARTADI

*Vinédos & Vinos*

## Viña El Pisón 2008

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 15kg boxes. Sorting of bunches and berries
GROWING SEASON 2008	It was a cold and dry winter, followed by plenty of rainfalls during the spring months, which favoured a big development of the plant, as well as high risk of cryptogamic diseases. At the end, it was a long ripening period in which we got the right sugar levels and a great phenolic ripeness.
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 2010
ANALYSIS	Alc/Vol: 14 % Total Acid: 5,4 gr./lt. pH: 3,58
OPTIMUM TIME OF CONSUMPTION	Now or in the next 20 years

The Wine Advocate-Robert Parker - 97 Points

Guía Proensa - 100 Points