

## ARTADI El Carretil 2016 - *Single Vineyard Wine*

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.



<b>VINEYARD</b>	Placed in Laguardia at 500 meters of altitude, laid on deep clay-limestone soil
<b>VITICULTURE</b>	Maximum respect for the environment; lack of pest or herbicides. Organic viticulture
<b>HARVEST</b>	Hand picked in crates of 10 kg. Sorting of bunches and berries. Average yield of 3.000 kg /ha
<b>GROWING SEASON 2016</b>	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.
<b>GRAPE VARIETY</b>	100% Tempranillo
<b>VINIFICATION</b>	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.
<b>AGEING</b>	Malolactic fermentation. Ageing for 12 months in French oak barrel
<b>BOTTLING</b>	June 2018
<b>ANALYSIS</b>	Alc/vol: 14,5 % Acidez total: 5,05 gr./lt. pH: 3,60
<b>OPTIMUM TIME OF CONSUMPTION</b>	Now or in the next 20 years

Guía Peñin: 97 Points