

ARTADI

VITICULTORES

ARTADI **El Carretil** 2018 - *Single Plot 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.



VINEYARD	Placed in Laguardia at 500 meters of altitude, laid on deep clay-limestone soil
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 3.000 kg /ha
GROWING SEASON 2018	The 2018 vintage was marked for frequent precipitations during winter and autumn. Along the vegetative cycle temperatures increased progressively reaching up to 35° degrees on the warmest summer days. These high temperatures naturally helped the vineyard to control fungal diseases in the vegetative cycle. At the end of September and beginning of October just before the harvest, we were gifted with kind weather conditions favouring the collection of the grapes.
GRAPE VARIETY	100% Tempranillo
VINIFICATION	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 9 months in French oak barrel
BOTTLING	June 2020
ANALYSIS	Alc/vol: 14,5 % Acidez total: 4,83 gr./lt. pH: 3,61
OPTIMUM TIME OF CONSUMPTION	Now or in the next 20 years

VINO ECOLÓGICO



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