

ARTADI **La Poza de Ballesteros** 2017 - *Single Vineyard Wine*

This vineyard gives us "thick stroke" wines. We feel the presence of volume and the intense flavors of very ripe fruit. We notice broad, round and dense tannins, typical from a vineyard with character.



ORGANIC WINE



ES-ECO-028-VAS
AGRICULTURA UE

VINEYARD	Placed in Elvillar at 600 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 4.000 kg /ha
GROWING SEASON 2017	<p>Mild winter followed by a warm rainy spring that provided the vineyard with a water reserve which favoured the vegetative growth.</p> <p>The effect of the frost suffered on 28th April reduced the crop but the effects were mitigated by the power of nature. We had an early harvest which has given us a vintage of very fruit-forwarded wines.</p> <p>Smooth and fresh wines with a great tannic backbone that makes stand out the slenderness which is a characteristic trait of this vintage.</p>
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 in barrel. Ageing for 12 months in French oak barrel
BOTTLING	June 2019
ANALYSIS	Alc/vol: 14,5 % Acidez total: 4,90 gr./lt. pH: 3,64
OPTIMUM TIME OF CONSUMPTION	Now or in the next twenty years

Guía Peñin: 94 Points