

ARTADI

VITICULTORES

ARTADI La Poza de Ballesteros 2018 - *Single Plot 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-026-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 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 in barrel. Ageing for 9 months in French oak barrel

BOTTLING

June 2020

ANALYSIS

Alc/vol: 14,5 %
Acidez total: 4,80 gr./lt.
pH: 3,65

OPTIMUM TIME OF CONSUMPTION

Now or in the next twenty years