

ARTADI

VITICULTORES

ARTADI Quintanilla 2018 - *Single Plot Wine*

Wines of distinct character on the nose and palate expressing lots of freshness. A concentration of fleshy fruit. Great natural structure and precise definition. Without frills, the wines are four-square and austere, and this is their attraction. The finish offers a lingering tactile mouth-feel with freshness coming through together with definition and an enveloping sensation.



VINEYARD	Planted in 1951 and placed in Elvillar de Álava at 585 meters of altitude, laid on clay-limestone soil of medium depth with the presence of hard lime and sandstone mother rock at 70-75 cm. Surface area: 1.13 Ha.
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 one 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: 14,50 % Total Acidity: 4.90 gr./lt. pH: 3,66
OPTIMUM TIME OF CONSUMPTION	Now or in the next 20 years

ORGANIC WINE



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