

# ARTADI

*Vinédos & Vinos*

## ARTADI Valdeginés 2010

A wine with a well-defined and structured backbone that contains angular shapes which denote power. It presents itself with cautious speech in a submissive and silent way when first entering the mouth, and the strength of its blended tannins and its powerful balance are appreciable in the mid-palate.



VINEYARD	Placed in Laguardia 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 15 kg. Sorting of bunches and berries. Average yield of 4000 kg /ha
GROWING SEASON 2010	The 2010 season was marked by a mild and not very rainy winter and spring period. Summer was warm but with extreme temperatures which favoured a long ripening process of a very good quality. A few rains in August and September helped us to maintain a good poly-phenolic maturation
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 14 months in new French oak barrel
BOTTLING	April 2012
ANALYSIS	Alc/vol: 14 % Acidez total: 4,5 gr./lt. pH: 3,72
OPTIMUM TIME OF CONSUMPTION	Now or in the next ten years