

ARTADI Valdegines 2016 - *Single Vineyard Wine*

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 10 kg. Sorting of bunches and berries. Average yield of 4.000 kg /ha
GROWING SEASON 2016	The 2016 vintage was marked by a mild winter with low rainfall, followed by a rainy spring that provided a water reserve for the vegetative growth. We had a warm and dry summer and a climatic alternation between day and night that favored the simultaneous development of the alcoholic and the phenolic ripening. This climate provided us with an abundant harvest that had a positive impact on the quality of this 2016 vintage.
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 12 months in French oak barrel
BOTTLING	June 2018
ANALYSIS	Alc/vol: 14,50 % Total Acidity: 4,9 gr./lt. pH: 3,67
OPTIMUM TIME OF CONSUMPTION	Now or in the next 20 years

Guía Peñin: 95 Points