

EL ESCOLLADERO

Artuke



COUNTRY	Spain
APPELLATION	Rioja DO
GRAPE VARIETY	Tempranillo (85%), Graciano(15%)
AGE OF VINES	+60
FARMING	Manual grape harvest carried out by qualified personnel.
SOIL	Calcareous clay
ALTITUDE	630m.
VINIFICATION	Manually destemmed grapes selecting grain by grain for later vatting in a 2,000 kg micro-tank. Punching down and passage daily. Spontaneous malolactic fermentation in French oak barrels.
AGING	12-16 months in 600 litres French oak barrels.
ALCOHOL %	14 %
PAIRING	Deer, Grilled Pork, Truffles, Roast Lamb, Mushrooms

TASTING NOTES

It is a concentrated red wine with a complex nose that shows aromas of forest fruits, herbaceous notes and spicy touches. On the palate it is powerful, fine and very elegant. It presents fine tannins and a deep freshness. The finish is very pleasant with an intense aftertaste of red fruit aromas on a spicy background.

RATINGS

96 Wine Advocate; vntg 2020

