

FINCA DE LOS LOCOS

Artuke



COUNTRY

Spain

APPELLATION

Rioja DO

GRAPE VARIETY

Tempranillo (80%), Graciano(20%)

AGE OF VINES

+40

FARMING

Manual grape harvest carried out by qualified personnel.

SOIL

Sandy limestone with a North-South slope of 2-3%

ALTITUDE

520-530m.

VINIFICATION

All the grapes are selected second time on a cluster selection table. Grapes destemmed and vatted by gravity in stainless steel tanks of 12.000 kg. Spontaneous molactic fermentation in stainless steel tanks and 15% in new oak barrels.

AGING

12-16 months in French oak barrels (500) and foudres (25hl).

ALCOHOL %

14 %

PAIRING

Small game, Stews

TASTING NOTES

It is a concentrated red wine with aromas of black fruit compote, notes of sweet spices and mineral touches. On the palate it is seductive, sweet and enveloping. A very structured wine with a long journey and a persistent and fruity finish.

RATINGS

94 Wine Advocate; vntg 2020

