

# LA CONDENADA

Artuke



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Rioja DO
<b>GRAPE VARIETY</b>	Tempranillo (80%), Graciano, Garnacha and Palomino Fino (20%)
<b>AGE OF VINES</b>	+40
<b>FARMING</b>	Manual grape harvest carried out by qualified personnel.
<b>SOIL</b>	Sandy and sandstone subsoil.
<b>ALTITUDE</b>	520-530m.
<b>VINIFICATION</b>	Manually destemmed grapes selecting grain by grain for later vatting in a 2.000kg micro-tank. Punching down and pissage daily. Spontaneous malolactic fermentation in French oak barrels.
<b>AGING</b>	12-16 months in 600 litres French oak barrels.
<b>ALCOHOL %</b>	14 %
<b>PAIRING</b>	Roasted red meats, Mature cheese, Lamb stew, Poultry

## TASTING NOTES

It is a concentrated red wine with aromas of red and black fruit, notes of violet flowers and spicy touches. On the palate it is fine, fresh and delicate. A wine with a good texture and polished tannins. The finish is long and subtly mineral.

## RATINGS

97 Wine Advocate; vntg 2020

