

La Cuna de la Poesía

Reserva

Artiga Fustel



Rioja DOCa

RATINGS HISTORY

Gold Berliner Wine Trophy
vntg 2012



GRAPE VARIETY

Tempranillo, Graciano, Mazuelo.

ALCOHOL %

14.0%

TERROIR

Age: More than 50 years old.

Soil: Sandy, clay, limestone and sandstone.

Altitude (m): 450-500.

Sustainable farming.

Harvested during the first week of October

VINIFICATION

Fermentation with selected yeasts and controlled at 18-22C. Natural malolactic fermentation. The 50% of the grapes were de-stemmed and fermented using a semi-carbonic, 'gannymede' maceration system. This second tank was pressed and the malolactic fermentation occurred naturally.

AGING

On completion of the malolactic fermentation, the wine was aged in 225L American oak barrels for a period of 18 months. This was followed by a period of 36 months ageing in the bottle.

PAIRING

Risotto with duck confit and peas, grilled and marinated pork tenderloin, grilled lamb chops with garlic and rosemary, Rib-eye steak with parmesan and salad.

LOGISTICS

6 pack		15	cm x	23	cm x	32	cm		9	Kg			
12 pack		31	cm x	23	cm x	32	cm		17	Kg			
VMF		120	cs	6					1110	Kg		153	cm
		52	cs	12					884	Kg		153	cm

TASTING NOTES

La Cuna de la Poesía is has an intense ruby-red colour, with more terracotta tones towards the rim of the glass. Lifted notes of black fruits, figs and vanilla lead to rich fruit flavours, with hints of spice and a smooth and long-lasting finish.

