

PIES NEGROS

Artuke



COUNTRY

Spain

APPELLATION

Rioja DO

GRAPE VARIETY

Tempranillo (90%), Graciano (10%).

AGE OF VINES

+40

FARMING

Manual grape harvest carried out by qualified personnel.

SOIL

Limestone clay with a north-south slope of 17%.

ALTITUDE

650-700m.

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 malolactic fermentation in stainless steel tanks and 15% in new oak barrels.

AGING

11-13 months in 225 and 500 litres French oak barrels and 10% in concrete tanks.

ALCOHOL %

14 %

PAIRING

Rice with meat, Cold meat, Grilled red meats, Vegetables

TASTING NOTES

It is a fluid red wine with aromas of black fruit, spicy notes and hints of graphite. On the palate it is fresh, fruity and enveloping. It shows a good structure with marked tannins and bright acidity. The finish is long with mineral memories.

RATINGS

92+ Wine Advocate; vntg 2020

