MISA & CUVÉE

PASO LAS MAÑAS

ARTUKE



COUNTRY Spain



APPELLATION
Rioja DOCa

GRAPE VARIETY
100% Tempranillo.

ALC. % 14%

VINEYARDS
Age: More than 40 years old.
Soil: Limestone and clay.
Altitude (m): 650-700.
Environmentally friendly viticulture following biodynamic guidelines.
Harvested by hand in small cages.

ELABORATION

All the grapes are selected second time on a cluster selection table. Grapes destemmed and introduced by gravity in stainless steel tanks of 12.000 kg. Spontaneous malolactic fermentation in stainless steel tanks and 15% in new oak barrels. Aged 12-16 months in French oak barrels (500L) and foudres (35hl).

PAIRING

Stews, Roasts, Steak tartare, Grilled red meats

TASTING NOTES

Ruby red, medium-high layer, clean and bright. Fruity aromas, ripe red fruit, smoky notes, notes of undergrowth, spicy notes and aromatic herbs. Fresh, fruity, medium body, good acidity, fine tannins, spicy notes and notes of undergrowth.

RATINGS

- **95+ Robert Parker (WA)** , vntg 2024
- **Wine of the year Tim Atkin** , vntg 2023
- **95 Tim Atkin** , vntg 2023, 2021, 2020
- **94 Tim Atkin** , vntg 2022
- **95 Robert Parker (WA)** , vntg 2023, 2021, 2020
- **94 Robert Parker (WA)** , vntg 2022

LOGISTICS

6 PACK	VMF
24,7 x 16,4 x 30,1 cm | 8Kg	135 cs 6 1200 Kg