

FINCA DE LOS LOCOS

ARTUKE



COUNTRY Spain

GRAPE VARIETY

80% Tempranillo, 20% Graciano.

ALC. % 14%

VINEYARDS

Age: More than 40 years old.

Soil: Sand with gravel and limestone subsoil.

Altitude (m): 550.

Environmentally friendly viticulture following biodynamic guidelines.

Harvested by hand in small cages.

Environmentally friendly viticulture following biodynamic guidelines. Harvested



APPELLATION

Rioja DOCa

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

PAIRING

Small game, stews, red meats.

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+ Robert Parker (WA) , vntg 2024, 2021

•Wine of the year Tim Atkin , vntg 2023

•95 Tim Atkin , vntg 2023, 2022

•94 Robert Parker (WA) , vntg 2023, 2020

•93+ Robert Parker (WA) , vntg 2022

•94 Tim Atkin , vntg 2021

LOGISTICS

6 PACK
24,7 x 16,4 x 30,1
cm | 8Kg

VMF
135 cs 6
1080Kg