MISA & CUVÉE

PIES NEGROS

ARTUKE



COUNTRY Spain



APPELLATION
Rioja DOCa

GRAPE VARIETY
90 % Tempranillo, 10% Graciano.

ALC. % 14%

VINEYARDS
Age: More than 40 years old.
Soil: Clay and calcareous.
Altitude (m): 650-700.
Environmentally friendly viticulture following biodynamic guidelines.
Harvested by hand.

ELABORATION

All the grapes are selected second time on a cluster selection table. Grapes destemmed and intruced by gravity in stainless steel tanks of 12.000 kg. Spontaneous malolactic fermentation in stainless steel tanks and 15% in new oak barrels. Aged 11-13 months in 225 and 500 litres French oak barrels and 10% in concrete tanks.

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

- **93 Robert Parker (WA)** , vntg 2024, 2023, 2021
- **94 Tim Atkin** , vntg 2023
- **93 Tim Atkin** , vntg 2022, 2021
- **92+ Robert Parker (WA)** , vntg 2022, 2020
- **92 Tim Atkin** , vntg 2020

LOGISTICS

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