

ARAE X

Grands

Spanish Fine Wines

ARTERO

CRIANZA 2013

D.O. CASTILLA LA MANCHA

La Mancha has become the largest wine-producing region in the world occupying 30,700 km². Its ideal climate conditions and unique soil characteristics produce extraordinary concentrated and aromatic wines. Bodegas Artero based in Noblejas about 80 km south of Madrid was built 1940. The winery controls about 400 hectares of vineyards located at an altitude of 660 meters above sea level, with an average age of 40 years. Presently, the winery occupies an area 8,000m² with a production capacity of

4,000,000 litres, a storage capacity of 7,000,000 litres, a state-of-the-art bottling line capable of 3,000 bottles per hour and more than 1,500 barrels. The Artero range is named after the street where the founder of the winery, Blas Muñoz García de la Rosa, was born and raised. Today, the Muñoz family still conserves the home on this street, where a subterranean wine cellar from the 17th century is still used to age the family's best wines.

THE HARVEST

The vintage 2013 was characterized by an excellent balance between quality and quantity. Winter was marked by abundant rainfall and temperatures somewhat above the average, which allowed water to accumulate reserves that later proved to be essential. A warm spring led to an extraordinary flowering and fruit set, whilst a moderate summer helped to an ideal vegetative cycle. Regarding quality, white wines have a higher acidity and aromatic intensity than in average years, and reds are greatly balanced.

VINIFICATION

Upon entering the winery, the grapes were inspected, destemmed and crushed to separate the must, which was then pre-macerated at 15°C for 24 hours. After that period the must was fermented and macerated in stainlesssteel, self-emptying deposits along with the skins for a total of 10 days at 25° C.

THE AGING

Following fermentation, the wine was aged in 80 percent American and 20 percent French oak for six months, in medium-high humidity and temperatures between 13-16° C. The barrel-ageing was followed by another two months minimum in the bottle.



TASTING NOTES

Colour: Intense, brilliant and clean ruby colour.

Nose: Intense and complex aroma with hints of ripe fruits, toasted aromas, pepper and balsamic notes.

Palate: Round, warm, very well balanced with a persistent finish.

Food Matches: Roasts, grilled meats, legumes and medium and strong cheeses.

TECHNICAL SPECIFICATION

Varietals	85% Tempranillo, 15% Merlot
Vine Age	Over 20 Years Average
Fermentation Temperature	25°C
Fermentation & Maceration Period	10 Days
Barrel Composition	American & French Oak
Barrel Age	2 Years
Time in Barrel	6 Months
Time in Bottle	Minimum 2 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	4,7g/L
pH	3.4-3.8
SO2 free (mg/l)	26mg/l
Residual sugar (gr/l)	1,3g/L
Suggested temperature for serving	16-18°C
Winemaker	Bienvenido Muñoz Pollo