

# ARERO

## Grands

Spanish Fine Wines

## ARERO

### RESERVA 2013

D.O. CASTILLA LA MANCHA

La Mancha has become the largest wine-producing region in the world occupying 30,700 km<sup>2</sup>. 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 8,000m<sup>2</sup> 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 inspecting the quality of the grapes, they were de-stemmed, crushed and pre-macerated at 15°C for 24 hours. They were later fermented and macerated over 10 days at a constant 25°C.

### THE AGING

This wine was aged in for 12 months in American oak and French oak 225l barrels before being clarified and bottled. It was then let to rest in bottles for a minimum of 24 additional months before being released.



### TASTING NOTES

**Colour:** Dark cherry colour with a surrounding outline of cherry red.

**Nose:** It shows a balanced nose, with pleasant toasted notes. Clean aromas of cherry, plum, raisin, bay leaves and eucalyptus.

**Palate:** On the palate it is silky, with ripe fruit flavours along with notes of spices, coffee, and a bit of vanilla and cinnamon. The tannins melt and the finish is persistent.

**Food Matches:** Combines with roast meats and stews, legumes and ripe cheeses.

### TECHNICAL SPECIFICATION

Varietals	46% Tempranillo, 46% Merlot 8% Syrah
Vine Age	More than 20 Years
Fermentation Temperature	25°C
Fermentation & Maceration Period	10 Days
Barrel Composition	American & French Oak
Barrel Age	1-3 Years
Time in Barrel	12 Months
Time in Bottle	Minimum 24 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	3,66g/L
pH	3.4-3.8
SO2 free (mg/l)	29mg/l
Residual sugar (gr/l)	<2g/L
Suggested temperature for serving	16-18°C
Winemaker	Bienvenido Muñoz Pollo