

ARAE X

Grands

Spanish Fine Wines

ARTERO

TEMPRANILLO 2016 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 2016 vintage began with a drier, warmer winter than normal; however, March and April were colder and wetter, with limited hours of sunlight, meaning that the vines budded at around the same time as normal. This phase was dominated by moderate temperatures and a rainy spring. Vines budded with abundant numbers of bunches. Summer was slightly warmer and drier than normal, which limited the development of the fruit and resulted in a final size that was much smaller than normal. The ripening period was affected by a particularly intense heat wave during the end of August/start of September. This phenomenon affected the different varieties in different ways, as although the accumulation of sugar in earlier varieties was accelerated, the opposite was true of later varieties, as the plant's photosynthetic activity was limited. Otherwise, the ripening and harvesting period elapsed with no rainfall, generating a satisfactory level of health and average yields compared to recent years.

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 stainless steel, self-emptying deposits along with the skins for a total of 10 days at 25°C.



TASTING NOTES

Colour: Clean and bright, cherry red with medium depth and violet tints on the rim.

Nose: Aromas of ripe blueberry and blackberry, together with an interesting touch of herbs and grass.

Palate: Ample and smooth, with red fruit flavours. Balance and persistent flavour.

Food Matches: Roasted or barbecued meats, pastas and semi-cured cheeses. Perfect for tapas.

TECHNICAL SPECIFICATION

Varietals	100% Tempranillo
Vine Age	25 Years
Fermentation Temperature	25°C
Fermentation & Maceration Period	10 Days
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	3,6g/L
pH	3.70
SO2 free (mg/l)	32mg/l
Residual sugar (gr/l)	1,87g/L
Suggested temperature for serving	16°C
Winemaker	Bienvenido Muñoz Pollo