

BODEGAS Y VIÑEDOS ARTUKE



In 1991, after years of working their family-owned vineyards and caring for the vines, Miguel Blanco, with his wife Conchi, followed their passion and began to bottle their own wine. Over the years, their sons, Arturo and Kike, have become involved, taking on much of the Winery's responsibilities. "Artuke" is a blended version of the brothers' names.

Their Estate is comprised of 32 different vineyard plots, on 22 hectares of land, in Rioja Alavesa. The vineyards fall within a geographic triangle formed by the villages of Baños de Ebro, Abalos, and San Vicente, and have various differentiating characteristics based on the terroir and climatic conditions in the three different villages.

The first 2 of their 5 different bottlings are "Vinos de Pueblo" or Village Wines and their intention is to characterize a village typicity by blending grapes sourced from each individual area. Artuke Red represents the fruit of Baños de Ebro, and the Pies Negroes is focused fruit from Abalos. They have 3 single vineyards as well, Finca de Los Locos, K4, and La Condendada....and are always seeking to acquire and restore old vineyards sites that have been abandoned and/or uncared for.

Following their belief in what their land can do, and knowing the quality of their fruit, the family has eschewed the Rioja classification system. This was a difficult decision, but they wanted to follow a more self-determining progression in elaborating the wine, rather than confine themselves to the timing and barrel aging regulations which would allow them DO Rioja status. In their minds this was a risk, but it was more important for them to express the fruit's purity.

PIES NEGROS



Varietal/Blend: 90% Tempranillo / 10% Graciano

Farming Practices: lute raisonnée

Altitude / Exposure: 550-620 meters above sea level

Soil: calcareous clay

Trellis System: vaso

Year Vines Were Planted: 1920-1985

Harvest Technique: by hand into small containers

Vine Age: wide range between 31 year old and 96 year old vines

Yeast: native yeasts

Fermentation: traditional, whole-berry fermentation

Aging: 1 year in 1-4 year French oak barrels, different sized (500 and 225 L)

Alcohol: 13.5%

Production #s: 7,800 6 pk cases.

The grapes for 'Pies Negres' come from several plots in the same village of Abalos in Rioja Alavesa ~ Basque Country. In this way they can transmit a village character to the wine, defined by the specific continental climate and its chalky clay soils. The wine is traditionally foot trodden, henceforth the name "black feet". Aged 12 mos in 500 L and some 225 L casks. All French.

Country: Spain

Region: Rioja

Sub Region: Baños de Ebro

Vineyard: multiple vineyards