

## 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 Condenada....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.

## FINCA DE LOS LOCOS



**Varietal/Blend:** 80% Tempranillo / 20% Graciano

**Farming Practices:** lute raisonnée

**Altitude / Exposure:** 550 meters above sea level

**Soil:** sandy soil with gravel and a chalky substrata

**Trellis System:** vaso

**Harvest Technique:** by hand into small containers

**Year Vines Were Planted:** 1981

**Yeast:** native yeasts

**Fermentation:** traditional, whole-berry and whole-cluster fermentation

**Aging:** 3 months in cement tanks

**Alcohol:** 13.5%

**Production #s:** 4,166 cs.

*Made from a single plot situated on an upper terrace of the Ebro river in Baños de Ebro, with sandy soil origin and gravel and a very chalky subsoil, it was not typical to plant vineyards in this type of land (hence our grandfather was branded "crazy" after purchase). And so the name "Finca de Los Locos" or Crazy Farm came to be. Traditional production.*

**Country:** Spain

**Region:** Rioja

**Sub Region:** Baños de Ebro

**Vineyard:** Finca de Los Locos ~ single vineyard