

BODEGAS Y VIÑEDOS ARTUKE



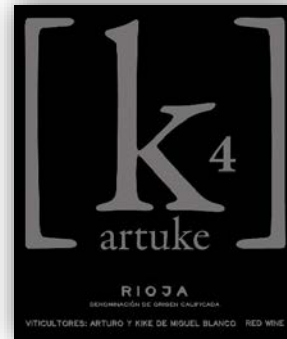
In 1991, after years of working their family-owned vineyards and caring for the vines, Miguel Blanco, with his wife Conchi, followed their passion and began to bottle their own wine. Over the years, their sons, Arturo and Kike, have become involved, taking on much of the Winery's responsibilities. "Artuke" 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 Negros is focused fruit from Abalos. They have 3 single vineyards as well, Finca de Los Locos, K4, and La Condénada....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.

"K4"



Varietal/Blend: 75% Tempranillo 25% Graciano

Farming Practices: lute raisonnée

Altitude / Exposure: 650 meters above sea level (2132 ft)

Soil: calcareous clay with disintegrated mountain rock fragments

Trellis System: vaso

Harvest Technique: by hand into small containers

Year Vines Were Planted: 1950

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.

"This is a spectacular setting from a single plot in the foothills of Sierra Cantabria, where the vines absorb the nutrients of the calcareous clay soil with disintegrated mountain rock fragments and breathe the Atlantic climate of the area. This is where our most personal wine is made". Its level of excellence derives from its four rigorous selection processes: vineyard, vines, grapes and grains. Traditional production."

Country: Spain

Region: Rioja

Sub Region: Abalos

Vineyard: K4 ~ single vineyard