

## BODEGAS Y VIÑEDOS ARTUKE



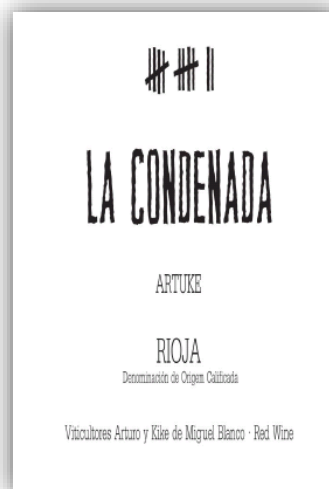
In 1991, after years of working their family-owned vineyards and caring for the vines, Miguel Blanco, with his wife Conchi, followed their passion and began to bottle their own wine. Over the years, their sons, Arturo and Kike, have become involved, taking on much of the Winery's responsibilities. "Artuke"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

## "LA CONDENADA"



**Varietal/Blend:** 80%Tempranillo, 20% Garnacha, Graciano and Cagazel/Calgrañó (related to Palomino grape)

**Farming Practices:** organic and biodynamic practices

**Altitude / Exposure:** 520 meters above sea level (1706 ft)

**Soil:** sandy with a substrata of sandstone

**Vineyard Planted:** 1920

**Trellis System:** vaso

**Harvest Technique:** vineyard selection of best grape clusters only / hand harvested into small containers

**Yeast:** native yeasts

**Fermentation:** traditional, whole-berry and whole-cluster fermentation / gravity fed into 2000L tank / daily pumpovers

**Malolactic:** spontaneous malo. in French barricas

**Aging:** 12-16 mos in French barricas (500L)

**Alcohol:** 14%

**Production #s:** 1,000 cs.

*"La Condenada was a vineyard long since abandoned and "condemned" to extinction. In 2012 the Blanco family purchased the site and began its recuperation. 8 ha are planted on sandy soil with a substrata of sandstone. The vines compete with the rock for survival."*

**Country:** Spain

**Region:** Rioja

**Sub Region:** Baños de Ebro (Alava)

**Vineyard:** La Condenada (The Condemned) ~ single vineyard