

# ARTUKE ARTUKE RIOJA TINTO



Tempranillo and Viura. An attractive cherry red color with a violet border. Powerful aromas of ripe fruits, such as plums and blackberries. In the mouth, this wine is tasty and vibrant, with the prominence of the same ripe fruits perceived on the nose. Accompanied by a subtle bitterness that balances the juicy profile. Soft, velvety tannins. Fresh and balanced. A refreshing and flavorful experience! A versatile wine that pairs wonderfully with a variety of foods. Organic.

From different vineyard plots in the municipality Baños de Ebro, Rioja Alavesa, Spain. The plots are located at altitudes between 420-480 meters. The soils are calcareous clay. The vines were planted in 1902 and 2000. Made according to the traditional method of carbonic maceration, typical and historical of the Rioja Alavesa. Whole cluster fermentation without de-stemming. The clusters are placed in fermentation tanks filled to the maximum to limit contact with oxygen. Fermentation begins intracellularly (within each grain). Aged 3-6 months in cement tanks.

Artuke is a family winery, owned by the Miguel Blanco family and located in the town of Baños de Ebro. It has 42 acres of vineyard in Rioja Alavesa, from which they make wines with a marked personality. Inheriting the tradition of his ancestors, Roberto Artuke decided to build the current winery in 1985, providing it with the technology and facilities necessary to continue making his wines and to meet his growing demand. Today, his children Arturo and Kike run of the winery.

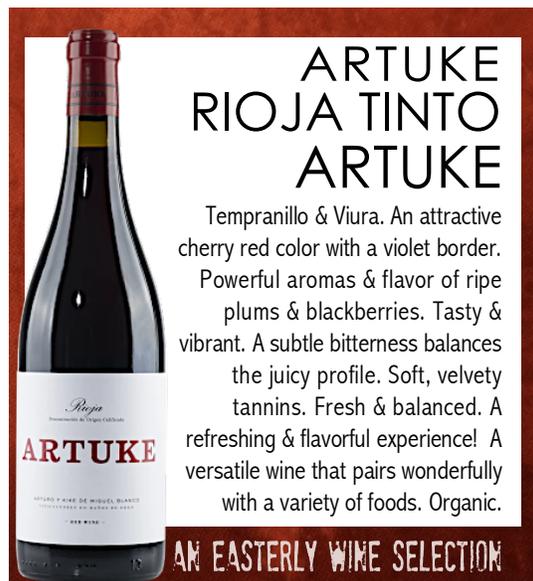
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## *Tasting Note:*

### ARTUKE ARTUKE RIOJA TINTO

Tempranillo & Viura. Powerful aromas & flavor of ripe plums & blackberries; tasty & vibrant; subtle bitterness balances the juicy profile; soft, velvety tannins; fresh, balanced & refreshing! Organic.

## *Shelf Talker:*



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