

Artuke2021 Trascuevas' Rioja, Spain

Type:	White Still Wine
Ingredients:	Viura, Malvasia, Palomino Fino
Region:	Rioja, Rioja Alavesa
Farming Methods:	Hand harvested
Total Production:	2,300 bottles
Soil:	Alluvial soils
Fermentation:	Grapes de-stemmed and pressed to carry out the subsequent racking of the must. Fermentation takes places in a stainless steel tank. A percentage of the wine is aged in French oask barrels and other part in concrete tanks.
Winemaker:	Arturo and Kike de Miguel Bianco
Elevage:	10 months in 500 litres French oak barrels and concrete tanks.

Organic	Vegan	Biodynamic
Yes	No	No

ABV	 13.00%	 Sizes	:	750ml	:	ABV	13.00%	

ABOUT THIS BOTTLE

Clean and a pale yellow with green undertones. Elegant nose; multifaceted; fragrant; floral; sharp orange peel aroma. One that needs time in the glass to reveal all of his layers and complexities. It's refreshingly unique and refreshingly pleasant.

