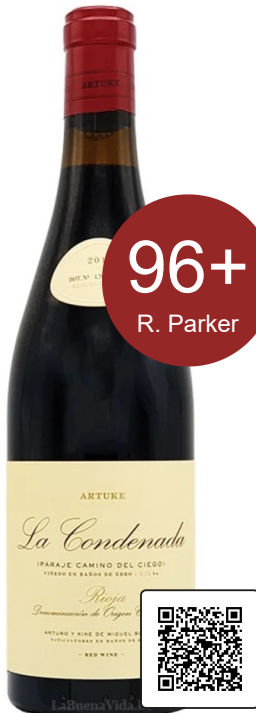


La Condendada 2022 Artuke - 75 cl.



Located in the small village of Baños de Ebro, 520 m above sea level, on sandy soils, La Condendada is one of the most spectacular vine in the whole Rioja region. This vine dating from the 1920's is mainly planted with Tempranillo, but it has other - local - companions. It owes its name ("condemned") to the fact that it was nearly abandoned before the Artuke brothers saved it. Two years of effort were needed to get it back into shape, and the first crop came in the 3rd. And what a crop! No doubt this is Rioja at its best.



Vinification

The grapes are first screened in the vine, only the best bunches are used. They are then transported to the cellar in large baskets (10 cm deep max., so that the bunches do not crush each other and the berries stay in the best possible condition). At the cellar, they are submitted to a second screening on a sorting table. The grapes are then de-stemmed and the berries are sent into stainless steel tanks for fermentation. Only natural yeasts are used. Then the malolactic fermentation takes place in 600 litre vats. The wine is aged there for 14 more months.



Storage potential

Drink as from: 2026
Best moment: 2031-2034
Until: 2041



Wine style:

Continental, powerful and mineral



Assembly

Tempranillo (80%), Graciano (12%), Garnacha (5%), Palomino (3%)



Region:

Pais Vasco



Appellation:

D.O.C. Rioja



Wine estate:

Artuke



Biodynamic



To serve

Best served in a large glass after decanting.



Trial analysis

Ruby colour. An explosion of aromas on the nose: Mediterranean spices, flowers, a whole basket of red fruits, and earthy notes. A lot of complexity and a nice acidity make this wine a perfect terroir wine. Very long finish. A very Burgundian Rioja!

Description domain

Artuke is a small estate founded in 1991 by Miguel Blanco, joined some years later by his sons Arturo and Kike. Hence the name of the estate, which covers 22 ha, divided into 32 parcels, including some exceptional crus. The family played a crucial part in the Rioja 'n Roll movement born in the region some years ago. This movement groups young oenologists who work within the same philosophy - producing terroir wines the most natural way, respecting the environment and their iconic grape, Tempranillo, but also other ancient varieties often found in field-blend vines.