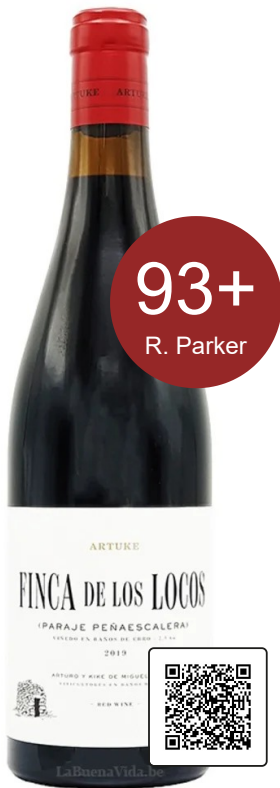


Finca de los Locos 2022 Artuke - 75 cl.



This cuvée is a tribute to the two brothers' paternal grandfather who bought the Peñaescalera vine in Baños de Ebro. A vine with a very low yield, located at the high end of the village, so for a while no one harvested it anymore. And as the soil was very stony, no one would have been "loco" (crazy) enough to buy it in the 50's. But the loco grandfather did it, and its 2.8 hectares now called Finca de los Locos, produced a magnificent wine. And we are all crazy about it!



Vinification

First selection of the grapes in the vine, only the best are used. Then these are transported to the cellar in large but shallow baskets so that they do not crush one another and the berries stay in an optimal condition. A second selection is made at the cellar on a sorting table then the bunches are de-stemmed and sent by gravity to the steel tanks for fermentation. Only natural indigenous yeasts are used. The malolactic fermentation takes place in casks from 500 to 3,500 litres. The wine stays there to age for 15 more months.



Storage potential

Drink as from: 2025
Best moment: 2027-2030
Until: 2033



To serve

Decant preferably and serve in a large glass.



Trial analysis

This is the most powerful of all the Artuke brothers' cuvées. deep red colour. On the nose, the spiciness of the Graciano (20% of the blend) is brought out. On the palate, a very elegant black fruit and Mediterranean notes with a nice acidity. The finish is very long. Not bad for a mad house!



Wine style:

Continental, powerful and mineral



Assembly

Tempranillo (80%), Graciano (20%)



Region:

Pais Vasco



Appellation:

D.O.C. Rioja



Wine estate:

Artuke



Biodynamic

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.