

Paso Las Mañas 2022 Artuke - 75 cl.



Artuke's "Premier Cru" wine. Their youngest vine, 3.9 hectares planted in 1999 in Samaniego, 700 metres above sea level - hence its particular character.



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 500 and 3,000 litre vats. The wine is aged there for 15 more months.



Storage potential

Drink as from: 2025
Best moment: 2030 en 2031
Until: 2033



To serve

Best served in a large glass after decanting.



Trial analysis

Nice and dark colour. At first, floral notes on the nose; with air, these are replaced by nice red fruit notes. A very "Burgundian" Tempranillo. Thanks to the altitude, the wine is fresh, tannines, fruit and acidity are very well integrated. A long finish.



Wine style:

Continental, elegant gourmet wine



Assembly

Tempranillo (100%)



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.