

Chocolate Blanco n°3 ('20-'21-'22) Bodegas Artevino (Orben) - 75 cl.



Limited and original project from the Anton family. Orben's wines are limited and distinct in the range anyway, but this Chocolate is another story in its own right. Sourced from a number of small vineyards totalling 0.8 ha at an altitude of 520 m, located between Laguardia and Villabuena de Alava. Very poor terroir with sandy soils and little water. 3 vintages are always blended into 1 wine, This nr3 is a coupage of 2020, 2021 and 2022.



Vinification

Manual harvesting in 15 kg trays. Bunches are then selected on a selection table. Gentle pressing. Elevage then on 500-litre fouders, 225-litre barrel and cement egg.



Storage potential

Drink as from : 2023
Best moment : 2023-2026
Until : 2027



To serve

In a large Burgundy glass at 12°. May be decanted.



Trial analysis

Golden yellow in colour. In the nose, an orgy of floral notes and white pit fruit, apricot, reine claudes and some peach. Small hint of orange. Light toasted notes through the élevage. Very Burgundian in style. Broad and opulent. Lovely acidity and fantastic length. Surprising !



Wine style:

Continental, powerful gourmet wine



Assembly

Garnacha Blanca (30%),
Maturana blanca (30%),
Malvasia (20%), Viura (20%)



Region:

La Rioja



Appellation:

D.O.C. Rioja



Wine estate:

Bodegas Artevino (Orben)

Description domain

The new style Rioja, made from old vines. A personal project of the young and ambitious Lalo Anton.