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Artuke Joven

D.O.: Rioja

Region: Alavesa

Area: Banos de Ebro (Alava)

Type of Wine: Young Red

Winemakers: Artuo & Kike de Miguel Blanco

Varietals: Tempranillo (95%) & Viura (5%)

Agriculture: Organic (not-certified)

The Vineyard:

Climate: Atlantic with Mediterranean Influences

Annual Rainfall: 450-500mm

Soils: Clay and Limestone

System of Cultivation: Gobelet & Trellis

Altitud: 420-500m

Winemaking:

Harvested by hand in 300kg boxes

Handsorted bunches

Whole bunch fermentation in 12,000 kg stainless steel tanks

Spontaneous Malolactic Fermentation

No oak treatment

Minor filtration and unstablized

Production: 52,000 bottles

Notes: The Artuke Joven is elaborated in the traditional method of the region of Rioja Alavesa, using carbonic maceration where the entire bunch is allowed to ferment together for the obtainment of a fruitier style wine with a lighter body and an easy drinking character





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Pies Negros

D.O.: Rioja

Region: Alavesa

Area: Abalos

Type of Wine: Matured Red

Winemakers: Artuo & Kike de Miguel Blanco

Varietals: Tempranillo (90%) & Graciano (10%)

Agriculture: Organic (not-certified)

The Vineyard:

Climate: Atlantic with Mediterranean Influences

Annual Rainfall: 450-500mm

Soils: Clay and Limestone

System of Cultivation: Gobelet

Altitud: 500-600m

Winemaking:

Harvested by hand in 200kg boxes

Handsorted bunches

Destemmed and fermented in 12,000 kg stainless steel tanks

Short (1-2 day) maceration with daily punchdowns

Spontaneous Malolactic Fermentation (15% in new oak)

Oak Treatment: 11-13 months in 500 & 225L French Oak (10% in concrete tanks)

Minor filtration and unstablized

Production: 55,000 bottles

Notes: The Pies Negros comes from a variety of small parcels in Abalos. The wine is made each year as a representation of wines from this municipality. Each parcel has a slightly different orientation and age and thus each contributes its own character to the wine.





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Finca de los Locos

D.O.: Rioja

Region: Alavesa

Area: Banos de Ebro

Type of Wine: Matured Red

Winemakers: Artuo & Kike de Miguel Blanco

Varietals: Tempranillo (80%) & Graciano (20%)

Agriculture: Organic (not-certified)

The Vineyard:

Parcel: Las Escaleras (known as Finca de los Locos or 'Estate of the Mad Men')

Climate: Atlantic with Mediterranean Influences

Annual Rainfall: 450-500mm

Soils: Sandy Limestone

Orientation: North-South with a slope of 2-3%

System of Cultivation: Gobelet

Altitud: 520-530 meters

Year Planted: 1981

Winemaking:

Harvested by hand in 300kg boxes

Handsorted bunches

Destemmed and fermented in 10,000 kg stainless steel tanks

Short (1-2 day) maceration with daily punchdowns

Spontaneous Malolactic Fermentation (15% in new oak)

Oak Treatment: 12-16 months in 500L French Oak

Minor filtration and unstablized

Production: 7,000-8,000 bottles

Notes: In 1950, the grandfather of Arturo and Kike bought a 28-hectare, high-altitude estate the composition of whose soils was so poor that it was relegated to fallow fields. Because no one had ever thought of planting vineyards there, the peasants said that buying such a dry plain was utter madness.

Soon after planting vines there, the winemakers discovered that the quality of the wines that came from that plot was unparalleled in the region. This exceptionality was the result of four factors: the composition of the soil -made of sand, gravel and limestone-, extremely low levels of organic matter, a hard climate, and a significant altitude.





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info@wellcraftedbeverage.com

www.wellcraftedbeverage.com