

Artuke Crianza



Sheltered by the foothills of the Sierra Cantabria, Artuke Crianza is the fruit of plots located at the highest altitude so as to give the grapes greater acidity and, consequently, better qualities for ageing.

What makes this wine different from those before is that it is made using the method of stemming and daily stirring of the fermenting must. Then the wine is left to age in French- and American-oak casks in the stone cellars of the bodega where it is subjected to strict checks on temperature and humidity. There it will wait until the right moment for bottling which is never less than twelve months.

COLOUR: Ruby red with medium-high depth of colour and a slightly purplish rim as if time had stood still.

NOSE: High aromatic intensity in which we can find reminders of ripe fruit combined with subtle nuances from its ageing. You can detect aromas of blackberries, liquorice, cocoa, vanilla and balsamic hints, as well as the hallmark feature of the stony soil in which it grew, the mineral aromas. It is open and very complex.

PALATE: A silky, balanced attack and a full, supple mouth-feel, with reminders of toasted wood, liquorice and balsamic sensations, all held together by the characteristic mineral base. Balanced acidity with powerful tannins, smoothed by the reduction in the bottle, the wine is very long.