



Artuke Carbonic Maceration

Following one of the most traditional winemaking techniques of the Rioja Alavesa (carbonic maceration), we have made this wine as the distinguishing mark of the winery which has been considered deserving of several important prizes.

The berry remains on the stalk for six days in stainless steel vats until the first fermentation is complete, after which it is ready for treading. In this way, all the juice is slowly and gently extracted from the grapes and this will then be left once more until all the aroma and flavour components have been given up.

COLOUR: Purplish red with violet hues and a slightly blue-tinged rim. Clear and very bright. Medium-high depth of colour.

NOSE: High aromatic intensity recalling the fruit which gave birth to it (fresh fruit). The predominant aromas are of strawberries, raspberries and redcurrants, all accompanied by a slight hint of strawberry and cream toffees. It is open and elegant.

PALATE: A light, syrupy attack. Full mouth-feel with a strong reminder of fresh fruit and just the right acidity to make the sensations linger a while.