

## Artuke Tinto Selección



After careful selection of the fruit, picked from the best vineyards in the village, the grapes are left in stone wine presses. Treading takes place just at the moment when the must turns into wine. Then the resulting liquid is left to rest in concrete tanks until bottling (approximately a year).

**COLOUR:** Black-cherry colour with a mixture of blue and reddish hues. Clear and bright with medium-high depth of colour.

**NOSE:** High aromatic intensity recalling ripe fruit. Aromas of raspberry, blackberries and liquorice with well integrated nuances of blackberry toffees and balsamic hints. It is notable for its open, up-front character and aromatic complexity.

**PALATE:** A silky attack with sweet sensations on the tongue. A full, supple mouth-feel, with reminders of ripe fruit, hints of liquorice and balsamic sensations. Balanced acidity with the elegance of its tannins. Long finish.