



Artesa Organic Rioja

This large, family-owned estate draws from 800 hectares of elevated hillside vineyards in some of the best zones of Rioja Baja. Thanks to a combination of the high quality of the grapes from these vineyards and modern vinification cellars, the young, unoaked wines are fresh and vibrant with good richness of fruit for wines at this level. 200 hectares of estate vineyards near Alfaro provide the basis of the Artesa range and the best of these, at high altitude (500 to 600 metre), with mature vines and poor, stony soils, have been converted to organic production.

Fermented in stainless steel, and matured for 6 months in new American oak barrels, the wine produces fresh redcurrant and cherry aromas together with woody, herbal notes. On the nose one finds really enticing sweet cherry fruit, with dry, fine tannins. The palate is complex with juicy bramble fruit, black pepper, and lifted, savoury characters. There is a good amount of fruit-driven intensity with a vibrant, complex, spicy palate, and the oak provides some sweetness and a lick of vanilla and cream soda. An archetypal young rioja, just brilliant!

Drink with casseroles, red meat or manchego cheese or if you're feeling adventurous, chargrilled mackerel!

Producer: Bodegas Artesa

Winemaker: Rubén Pérez

Country of Origin: Spain

Region of Origin: Rioja (Baja)

Grapes: Tempranillo 100%

ABV: 13.5%

Closure Type: cork

