

# Artero

D.O. La Mancha

## Crianza 2020

La Mancha is the largest wine-producing region in the world occupying 50.700 km<sup>2</sup>. It's ideal climate conditions and unique soils produce extraordinarily concentrated and aromatic wines. Bodegas Artero, based in Noblejas (Toledo), about 80 km south of Madrid, was built in 1940. This winegrower owns and/or controls a total of 400 hectares of vineyards located at an average altitude of 660 meters above sea level, with an average age of 40 years. Presently, the winemaking cellar occupies an area of 8.000m<sup>2</sup> with a production capacity of 4.000.000 litres, a storage capacity of 7.000.000 litres, a state-of-the-art bottling line capable of 3.000 bottles per hour and more than 1.500 oak ageing barrels. Artero is named after the street where the founder of the winemaking cellar, Blas Muñoz García de la Rosa, was born and raised. Today, the family still conserves the ancestral home on this street, where a 17th century underground wine cellar beneath the house is still used to age the family's best wines.

### The harvest

Harvest with a markedly warm character, the Toledo vineyards enjoyed optimal conditions achieving a balance between their vegetative and productive development. A rainy, warm autumn allowed an accumulation of abundant reserves to generate early and vigorous budding favoured by good spring conditions (rain, mild temperatures and the absence of frosts) and which forced intense work in the vineyard to obtain good quality. Harvest started August 19th with the international varieties and ended on October 19th with the indigenous ones. Yields were higher than last year but in line with the historical average for the area. Quality has been ensured due to the smaller size of the berries (thicker skins and less pulp) and a concentration of phenolic and aromatic compounds. The result are wines with less alcohol but similar acidity to previous years.

### Vinification

Upon entering the winemaking cellar, the grapes are inspected, destemmed and then pre-macerated at 15°C. After that period fermentation occurs in stainless-steel, self-emptying deposits along with the skins for a total of 10 days at 25°C.

### The ageing

Following fermentation, the wine is aged in 80 percent American and 20 percent French oak for six months, in medium-high humidity and temperatures between 13-16° C. The barrel-ageing is followed by another two months minimum in the bottle.

### Tasting notes

**Colour:** Intense, brilliant and clean ruby red colour.

**Nose:** Intense and complex aroma with hints of ripe fruits, toasted aromas, pepper and balsamic notes.

**Palate:** Round, warm, very well balanced with a persistent finish.

**Food pairing:** Roasts, grilled meats, vegetables and medium and strong cheeses.

ARTEX  
*Grands*  
Spanish Fine Wines

ARTERO



## Technical data

|                                  |                                       |
|----------------------------------|---------------------------------------|
| Varietals                        | 43% Merlot, 42% Syrah 15% Tempranillo |
| Vine Age                         | Over 20 Years Average                 |
| Fermentation Temperature         | 25°C                                  |
| Fermentation & Maceration Period | 10 Days                               |
| Barrel Composition               | American & French Oak                 |
| Barrel Age                       | 2 Years                               |
| Time in Barrel                   | 6 Months                              |
| Time in Bottle                   | Minimum 2 Months                      |
| Alcohol content (vol)            | 14% vol                               |
| Acidity total (gr/l)             | 5.88/L                                |
| pH                               | 3,4                                   |
| SO2 free (mg/l)                  | 108mg/l                               |
| Residual sugar (gr/l)            | 1,22g/L                               |
| Suggested serving temperature    | 16-18°C                               |
| Winemaker                        | Bienvenido Muñoz Pollo                |