

Artero

D.O. La Mancha

Crianza 2021

La Mancha is the largest wine-producing region in the world occupying 50.700 km². 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 8.000m² 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

The meteorological variability was the recurring factor throughout this very atypical vintage, and conditioned the harvest both in quantity and quality. In the fall of 2020, the vine started from an unfavorable situation due to the scarce reserve of edaphic water, which together with the scarcity of rains compromised the accumulation of reserves in the plant for the sprouting of the following year. With winter came the first adversity for the vineyard, in the first half of January a historical snowstorm associated with the storm Filomena, followed by a no less important cold wave, with temperatures of down to -16° C, caused death of buds and even of complete parts of the strains. The autochthonous varieties, with later cycles and better adapted to the climate, held out well. A new rainy season in mid-September interrupted the harvest and had adverse effects on ripening in the later areas as it favored the appearance of fungal foci that made the selection of bunches essential to maintain quality standards. Viticulture has the charm of seeing the character of the vine, the soil, the climate and the work of the viticulturist imprinted on the wines. This year has been a complicated year, the highly variable weather has required additional efforts both in the vineyard and in the winery to transmit the best of the grape through the wines.

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.

AR A E X
Grands
Spanish Fine Wines

ARTERO



Technical data

Varietals	50% Merlot, 50% 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)	14,5% vol
Acidity total (gr/l)	5,22 /L
SO2 free (mg/l)	108mg/l
Residual sugar (gr/l)	3,2 g/L
Suggested serving temperature	16-18°C
Winemaker	Bienvenido Muñoz Pollo