Artero

D.O. La Mancha

Macabeo Verdejo 2025

La Mancha is the largest wine-producing region in the world occupying 30.700 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 2025 vintage can be described as a harvest with personality, marked by a wet start and a warm finish that has favored concentrated and expressive wines. These wines faithfully reflect the continental-Mediterranean climate of the region and the careful vineyard management during a challenging year. The end result is wines that clearly show the imprint of the year: good aromatic intensity, well-defined ripe fruit, solid structure, and good concentration.

Vinification

100% Macabeo-Verdejo. Following the harvest, the grapes are brought to the winemaking cellar where they are de-stemmed and pressed. The must obtained then undergoes a cold pre-maceration at 10ºC for five hours, and then fermented with native yeasts for 20 days at least at around 15ºC in stainless steel deposits.

Tasting notes

Colour: Pale lemon colour with brass metallic tints.
Nose: Intense fruit aroma combining apricot, pear and citrus fruits with floral notes.
Palate: Ample, fresh with a rich flavour. Balanced and persistent. Excellent acidity.
Food pairing: Shellfish, seafood, all types of vegetables, salads and uncured cheeses.

ARAEX Grands
Spanish Fine Wines

ARTERO

Technical data

Varietals	80% Macabeo, 20% Verdejo
Vine Age	Average 25 Years
Fermentation Temperature	14ºC
Fermentation & Maceration Period	20 Days
Alcohol content (vol)	12,5% vol
Acidity total (gr/l)	5,78g/L
pH	3.5
SO2 free (mg/l)	113mg/L
Residual sugar (gr/l)	5,12g/L
Suggested serving temperature	9-10ºC
Winemaker	Bienvenido Muñoz Pollo.

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