

Artero

D.O. La Mancha

Reserva 2018

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

During this year we have contemplated how we went from one of the most atypical harvests in history, as was the 2017 characterized by the drought, to a diametrically opposed harvest, where the generous rains and cool temperatures, have delayed the harvest and left its imprint on the wines that we will enjoy in the coming months and years. The vine continues its cycle during a summer with normal temperatures and rains, without noticeable meteorological accidents and supported by a more than satisfactory water reserve. The maturation takes place slowly and although the maturation conditions are ideal, moist soil and moderate temperatures (with high contrast between day and night), the accumulated delay prepares us for a very late harvest. The first wines confirm a harvest of good quality, with wines less alcoholic and lighter and more acidic than previous vintages, with a predominance of fresh notes, citrus in white and red fruits in the case of red wines.

Vinification

Upon inspecting the quality of the grapes, they are de-stemmed, crushed and pre-macerated at 15°C for 24 hours. They are later fermented and macerated over 10 days at a constant 25° C.

The ageing

This wine is aged in for 24 months in American and French oak 225L barrels before being clarified and bottled. It is then let to rest in bottles for a minimum of six additional months before being released.

Tasting notes

Colour: Dark cherry colour with a surrounding outline of cherry red.
Nose: Shows a balanced nose, with pleasant toasted notes. Clean aromas of cherry, plum, raisin, bay leaves and eucalyptus.
Palate: On the palate it is silky, with ripe fruit flavours along with notes of spice, coffee, a bit of vanilla and cinnamon. The tannins melt pleasantly and the finish is persistent.
Food pairing: Combines with roast meats and stews, vegetables and ripe cheeses.

AR A E X
Grands
Spanish Fine Wines

ARTERO



Technical data

Varietals	34% Tempranillo, 33% Merlot, 33% Syrah
Vine Age	More than 20 Years
Fermentation Temperature	25°C
Fermentation & Maceration Period	10 Days
Barrel Composition	American & French Oak
Barrel Age	1-3 Years
Time in Barrel	24 Months
Time in Bottle	Minimum 24 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,49 g/L
pH	3,7
SO2 free (mg/l)	105mg/l
Total Sulphites (mg/L)	80 mg/L
Residual sugar (gr/l)	2,7 g/L
Suggested serving temperature	16-18°C
Winemaker	Bienvenido Muñoz Pollo



JAMES SUCKLING
- 2023
USA