

Artero

D.O. La Mancha

Rosé 2025

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 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% Old Vine Tempranillo. Upon arrival, the grapes are de-stemmed and crushed. During the crush, the first portion of the must is separated from the skins, which are then cold macerated for 12 hours to extract the maximum amount of aroma and colour. The best must is then bled and fined, and then fermented at 14o C.

Tasting notes

Colour: Clean, bright raspberry colour.

Nose: On the nose, ripe strawberries, red currants and a touch of liquorice reminiscent of red boiled sweets.

Palate: Light and fresh with red berry flavours. Balanced, with good acidity.

Food pairing: Shellfish and all types of sea- food. Grilled vegetables, salads and pastas.

AR A E X
Grands
Spanish Fine Wines

ARTERO



Technical data

Varietals	100% Tempranillo
Vine Age	Average 20 Years.
Fermentation Temperature	< 15° C
Fermentation & Maceration Period	20 Days.
Alcohol content (vol)	12.5%
Acidity total (gr/l)	5,7 g/L
pH	3.2
SO2 free (mg/l)	105 mg/L
Residual sugar (gr/l)	4,2 g/L
Suggested serving temperature	9-10 C
Winemaker	Bienvenido Muñoz Pollo.