

# Artero

D.O. La Mancha

## Tempranillo 2024

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.

### Vinification

100% Old Vine Tempranillo. The grapes are received and inspected upon arrival and pre-macerated for 24 hours at 7°C. Afterwards, they are de-stemmed and crushed. The fermentation and maceration occurs in stainless steel deposits over eight days at a controlled temperature of 25° C, after which the deposits are bled and the skins pressed. The next step is malolactic fermentation before finally being filtered and bottled.

### Tasting notes

**Colour:** Clean and bright, cherry red of medium depth and violet tints on the rim.

**Nose:** Aromas of ripe blueberry and blackberry, together with an interesting touch of herbs and grass.

**Palate:** Ample and smooth, with red fruit flavours. Balanced and persistent flavour.

**Food pairing:** Roasted or barbecued meats, pastas and semi-cured cheeses. Perfect for tapas.

AR A E X  
*Grands*  
Spanish Fine Wines

ARTERO



### Technical data

Varietals	100% Tempranillo
Vine Age	25 Years
Fermentation Temperature	25°C
Fermentation & Maceration Period	10 Days
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,0g/L
pH	3,88
SO2 free (mg/l)	88mg/l
Residual sugar (gr/l)	5,11 g/L
Suggested serving temperature	16°C
Winemaker	Bienvenido Muñoz Pollo