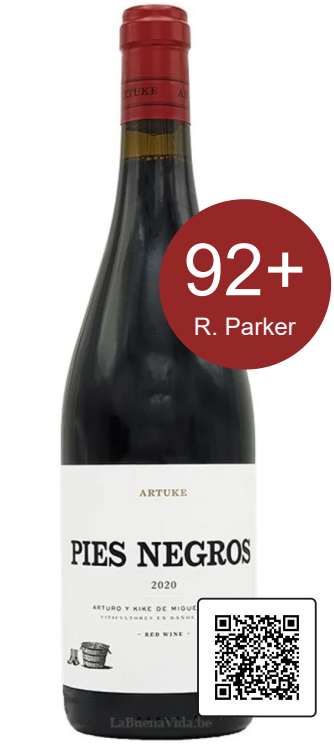
La Buena Vida
The Reference for wines from Spain

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Pies Negros 2022
Artuke - 75 cl.



The Pies Negros cuvée is the "village wine" of the Artuke Brothers. The 6 vineyards it comes from are located in Abalos. They are all bush-vines, planted between 530 et 600 metres of altitude. Part of the grapes are still foot-trodden in the old fashion - hence the name of pies negros, black feet. The total production of this cuvée is 10.500 bottles.

Vinification
A first selection of the grapes in done in the vineyard, only the best are used. These are carried in large baskets (but max. 10c min height) so that the bunches do not crush one another and that the berries stay in perfect condition. Then once they arrive at the cellar, they are screened again on a sorting table. The bunches are then de-stemmed and the berries are sent by gravity to the fermentation tanks. Only indigenous yeasts are used.The malolactic fermentation takes place in 500 to 3,500 litre wooden vats. The wine is aged there some 15 more months.

Storage potential
Drink as from : 2024
Best moment : 2026-2028
Until : 2032

To serve
Serve at room temperature in a large glass.

Trial analysis
Dark colour. One of the main features of this cuvée is its freshness. A powerful yet elegant wine. Red fruit on the nose. The wood is so well integrated with the nice acidity of Tempranillo. that it is almost imperceptible. And its juiciness last till the (long) finish.

Wine style:
Continental, elegant gourmet wine

Assembly
Tempranillo (90%), Graciano (10%)

Region:
Pais Vasco

Appellation:
D.O.C. Rioja

Wine estate:
Artuke

Biodynamic

Description domain

Artuke is a small estate founded in 1991 by Miguel Blanco, joined some years later by his sons Arturo and Kike. Hence the name of the estate, which covers 22 ha, divided into 32 parcels, including some exceptional crus. The family played a crucial part in the Rioja 'n Roll movement born in the region some years ago. This movement groups young oenologists who work within the same philosophy - producing terroir wines the most natural way, respecting the environment and their iconic grape, Tempranillo, but also other ancient varieties often found in field-blend vines.