



TASTING NOTES	
NAME OF THE WINE:	Viña Artagan
TYPE OF WINE:	White
PRODUCTION AREA:	Rioja
VINTAGE:	2013
D.O.CA. OFFICIAL VINTAGE RATING:	Good
GRAPE VARIETIES:	Viura
TYPE OF BOTTLE:	Bordeaux

TEST RESULTS	
ALCOHOL CONTENT:	12,5% Vol.
TOTAL ACIDITY:	5,3 g/l
PH:	3,39
VOLATILE ACIDITY:	0,25 g/l
FREE SO <sub>2</sub> :	30 mg/l





## WINEMAKING PARTICULARS:

A young white wine made with **Viura** grapes.

The grapes were picked manually and immediately taken to the crush pad.

In the winery, they were carefully pressed to get the juice, which, after a fining, underwent alcoholic fermentation at controlled temperatures. It was then allowed to naturally stabilise prior to bottling.

## HARVEST DETAILS:

The grapes suffered from a growing cycle influenced by atypical weather. It was a difficult year for grape producers, with weather patterns that were quite different to those of previous years. Heavy spring rains and low temperatures delayed the growing season and resulted in uneven ripening. The risk posed by the two-to-three week delay was offset by prevailing good weather in September and October allowing for selective, staggered grape picking, so plots were harvested as the grapes reached appropriate ripeness, thereby achieving good fruit quality.

## TASTING NOTES:

Clean and bright, it is a light greenish yellow with straw-yellow hues.

Primary aromas of apples and citrus fruit underscored with a light hint of herbs, providing the typical freshness of the grape variety used.

A light entry with a dry attack leads to a fresh, acidic mouthfeel with a light yet well-balanced final impression. The aromas perceived on the finish evoke the lively freshness of sparkling wines.