



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

TEST RESULTS	
ALCOHOL CONTENT:	13% Vol.
TOTAL ACIDITY:	5,5 g/l
PH:	3,42
VOLATILE ACIDITY:	0,25 g/l
FREE SO ₂ :	30 mg/l





WINEMAKING PARTICULARS:

A young rosé made with 50% **Viura** grapes and 50% **Garnacha** grapes. The grapes were picked manually and quickly taken to the crush pad.

In the winery they were vatted macerated fro 24 hours. The free-run must was then collected and placed in a vat, where alcoholic fermentation took place at controlled temperatures, so the wine would maintain all of the grape varieties' CHARACTERISTICS. It was then naturally stabilised 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 medium-depth, onion-skin orange.

Primary aromas of stewed fruit, with light floral and herb nuances that provide freshness.

A light entry with a dry attack leads to an acidic mouthfeel with the slightest hint of tartness and a nice final impression. Fruit and fresh grass permeate the finish.