Artesa Organic Rioja, DOCa Rioja [Organic] 2021

EAR0102021

Bodegas Ontañón

— Rioja, Spain

Artesa Organic Rioja spends up to 6 months in barrel. In order to ensure its organic status, the only barrels that can be used to mature this wine are either those that have previously held other organic wines, or completely new barrels. Artesa Organic is therefore matured in a high proportion of new barrels each vintage. The result is a wine at a very affordable price-point that has had the benefit of maturation in the best possible new oak!

Production

200 hectares of estate vineyards near Alfaro provide the basis of the Artesa range and the best of these, at high altitude (500 to 600 metres), with mature vines and poor, stony soils, have been converted to organic production. Fermented in stainless steel and matured for 3 - 6 months in new American oak barrels.

Tasting note

Vibrant plum and cherry aromas combine with smoky, herbal notes and a hint of clove. The palate is complex with juicy bramble fruit, black pepper, and lifted, savoury characters.

Food Match

Drink with casseroles, red meat or manchego cheese.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Tempranillo 100%

Suitable for:
Vegan

Bottle Barcode:
8411767412067