

EST.



1987

ARTEVINO

FAMILY WINERIES

CHOCOLATE N°3

CVC 2020/2021/2022

BODEGAS ORBEN - DOCa. RIOJA

GRAPE VARIETIES

40% Viura y Malvasía,
30% Garnacha Blanca y
30% Maturana Blanca.

VINEYARD

Multi-singular plots between the villages of Villabuena and Laguardia. 0,8 has. Globet training.

TASTING NOTES

Intense yellow color with bright rim and greenish reflections. Fine notes of flowers and ripe stone fruits, such as apricot and plum, slight toasted touches. The palate is broad and succulent, with good acidity and very persistent.



YIELD

5.000 kg/ha.

VINE DENSITY

3.500 plants/ha.

SOIL

Sandy, extremely poor with little capacity of water retention.

OROGRAPHY

Slope. NE-SO.
520 meters above sea level.

AVERAGE TEMPERATURE

Atlantic with Mediterranean influence, average temperature 12,72°C and solar exposure of 2.380 h/year.

RAINFALL

400 mm.

VITICULTURE

Integrated viticulture criteria. Soil cultivation traditional techniques.

HARVEST

Manual in 15 kg boxes. Separation in sorting table.

DESTEMING AND GENTLY PRESSED

ELABORATION

In diferent containers: 500 liters oak barrel, 225 oak barrel and cement egg.

CLARIFICATION METHODS

ALCOHOL

14 %.

TOTAL ACIDITY AND PH

6,1 g/l, 3,20.

PRODUCTION

4.950 bottles of 75 cl.



IZADI *Tasca* VILLACRECES *vetus* ORBEN