

EST.



1987

# ARTEVINO

FAMILY WINERIES

## FINCA VILLACRECES SPECIMEN N°2

42% 2015 + 29% 2016 + 29% 2017  
FINCA VILLACRECES - D.O. RIBERA DEL DUERO

### GRAPE VARIETIES

85% Tempranillo y  
15% Cabernet Sauvignon.

### VINEYARD

Old vineyards more than 40 years old.  
64 has. planted around 1980. Trellis.

### TASTING NOTES

Deep cherry colour, with garnet tones. The three vintages which form the wine give complexity in aroma. Cabernet Sauvignon variety recognized presence emphasizes an intense ripe fruit aroma, liquorice with mineral and balsamic hints. Oak wood is really well integrated thanks to the softening in foudre which gives an elegant delicacy to the wine. On the palate it shows a fatty and mouthfilling entrance continuing until a lingering and long end. The perceived aromas on the nose are transferred to the mouth which allows the enjoyment of a flavorful aroma with ripen tannins and memories of liquorice, fruit, coffee...

91

THE WINE ADVOCATE. ROBERT PARKER.

94

JAMES SUCKLING.



### YIELD

3.500 kg/ha.

### VINE DENSITY

2.200 plants/ha.

### SOIL

Gravelly-sandy soil.

### OROGRAPHY

Flat. NE-SO.  
710 meters above sea level.

### AVERAGE TEMPERATURE

Continental, average temperature  
11,50°C and solar exposure of 2.400  
h/year.

### RAINFALL

350-400 mm.

### VITICULTURE

Integrated viticulture criteria.  
Organic. Traditional with vegetal  
ground cover.

### HARVEST

Manual in 15 kg boxes.

### DESTEMMING, NO CRUSHING

### ALCOHOLIC FERMENTATION

Wooden vats and stainless steel tank.

### MALOLACTIC FERMENTATION

Barrel and vat, both of french oak.

### FILTRATION METHODS

### ALCOHOL

14,5 %.

### TOTAL ACIDITY AND PH

5,97 g/l, 3,58.

### PRODUCTION

3.696 bottles od 75 cl and 100  
magnum.

### AGING

Specimen N°2 aged an average of 48  
months in 500 l. french barrel and  
1.200 l. foudre.

