

ARTADI

2007
PAGOS VIEJOS
D.O.C. Rioja

• WINEMAKER'S NOTES •

Many say Artadi is one of the most sought-after estates in Rioja and *Pagos Viejos* one of the most sought-after wines in the world. Years of intense labor in the vineyards have given winemaker and owner Juan Carlos López de la Calle the experience and passion for making wines of true excellence. He feels this wine gives one a deep sense of the penetrating aromas, complex flavors and round tannins found in old-vine Tempranillo, which grows in his native Rioja. An experience to be enjoyed on special occasions, this wine has an intense burgundy color and is both profound and vivacious. Aromas of red and black fruit, black currants and Bing cherries fill the nose while ripe forest fruit, exotic perfume, soft wood, cloves, mint, chocolate and tobacco fill the palate. Ample in the mouth with fine, round tannins, the wine is fresh and long in the palate as befits a great, cool vintage.

100% Tempranillo

• VINTAGE •

The Spring of 2007 began with abundant rainfall that led to some cryptogamic growth on the vine, manifested in a light presence of mildew on some of the clusters. In order to ensure vine health and cluster quality during harvest, over 25% of fruit was dropped, leading to a smaller harvest and lower overall production than in previous years. The wet spring was then followed by a dry summer that provoked an important hydric stress on the vines and an elongated maturation. The resulting wines are said to have great structure, soft tannins and a very long finish.

• TRADITIONAL VINEYARDS •

Located within Rioja Alavesa, at one of the highest points in Spain, the tiny old vineyard blocks that make up this wine surround the medieval village of Laguardia, at an altitude of 1,890 feet. In a climate moderately influenced by the Atlantic Ocean and protected by the strong, cool winds of the northerly Sierra Cantabria mountain range, the “Pagos Viejos,” or “old vineyards,” that go into making this wine grow in sandy, clay and calcium-rich alluvial soils. Densely planted with varying orientations to the sun, the vineyard blocks are comprised of vines 50- to 80-years-old that produce a little over 3 pounds per vine, or less than a third of a ton per acre. By performing integrated and environmentally respectful viticultural practices where chemical fertilizers and pesticides are never used, and carrying out a green harvest and dropping fruit when needed, the Artadi team ensures their Tempranillo to be some of the best in the world.

• FERMENTATION AND AGING •

After each cluster was manually harvested and put into small 15 Kg boxes, they were then delivered to the winery within 15 minutes of picking and placed upon a sorting table. Once the best clusters had been selected, they were destemmed and the individual grapes went through a second selection to ensure that only the highest quality fruit was used for fermentation. A pre-fermentative cold maceration took place for two days in open-top oak tanks before alcoholic fermentation began at 25°C over a period of 10 days. During this time, manual punch-downs and soft pump-overs were performed twice per day until the free-flow wine was transferred to barrel for malolactic fermentation. The wine was then aged in the same fine grain, 225-liter first- and second-year French oak barrels with a light-medium toast. The barrels were racked once during a total aging time of 12-16 months and the wine was then clarified with egg albumen and lightly filtered before bottling.

Wine analysis: 4.8 g/l (0.48%) total acidity; 3.62 pH; 14.0% alcohol by volume

• HISTORY •

Owner Juan Carlos López de la Calle has been surrounded by old vines and great wines since early childhood when he used to accompany his grandfather during harvest time in Rioja. Dedication to detailed, hard work is something he learned at an early age, and these are governing principles for his three award-winning wineries in Rioja, Navarra and Alicante. Artadi's ideology is that “the value of a great wine is intimately linked to the land and its people.” The conviction to safeguard this intimate link is what drove Juan Carlos to make wine in three distinct regions of Spain. Producing wines made from the single most important variety of each appellation, working with estate-grown fruit and developing a team of viticultural experts that respect the traditions and climate of each region are Bodegas Artadi's fundamental keys to success. If asked, Juan Carlos would say the particularity of different soils, disparate climates and the inherent excellence of the grape varieties are the genesis of the authenticity of Artadi's portfolio of wines. Indeed, when one looks at Artadi's contribution to Spanish winemaking, we find wines with character, personality and identity that reflect their roots in natural viticulture.