



• WINEMAKER'S NOTES •

In the early 1990's, after visiting several different villages in the D.O. Navarra, owner and winemaker Juan Carlos López de la Calle came upon the town of Artazu where he was captivated by the vineyards, landscape and especially the people. Historically, the cultivation of vines had been the economic engine of the village and historical documents gave evidence to several awards won by the townspeople for producing high quality Garnacha wines. Juan Carlos aspired to defend this winemaking tradition and approached this new project, his second winery in Spain, with great enthusiasm. If you ask him today, Juan Carlos will tell you that he still remembers the first time he came across the Santa Cruz vines, where time froze in a silent appreciation of the quiet force of nature that had shaped this vineyard for close to 100 years. An exceptional exemplar of the roundness and finesse that can be produced by high-quality Garnacha vines, *Santa Cruz de Artazu* is rich in color and life. Energetic red fruit dances on the palate. Containing aromas and flavors of fresh herbs, mixed berries, exotic wood, chocolate and freshly roasted coffee, this is a wine of true character, with depth and authenticity

*100% Garnacha*

• VINTAGE •

Following a mild and dry winter, the spring of 2007 began with abundant rainfall that led to cryptogamic growth on the vines, manifested in a light presence of mildew on some of the clusters. In order to ensure vine health and cluster quality during harvest, significant fruit was dropped and overall production was lower than in previous years. The rainy spring was followed by a dry and warm summer that helped extend the ripening period of the grapes and led to an excellent phenolic maturation. The resulting wines from the 2007 vintage are of high quality with great structure, mature tannins and a long, persistent finish.

• VINEYARDS •

Located at an altitude of 1,650 feet, Bodegas Artazu's vineyards are subject to the extreme influences of an Atlantic and Continental climate. Much unlike the Garnacha that is produced in other regions of Spain, or even other parts of Navarra, the vines of *Santa Cruz de Artazu* are located in calcareous clay soils that stem from the tertiary era with a large presence of filamentous sandstone rocks. The ancient 70- to 90-year-old vines that go into making this wine are located at such hard-to-reach sites that it is impossible to get any machinery onto the land for vineyard management. All of the head-pruned vines are farmed manually and produce incredibly low yields of less than 2 pounds per vine, or around ¼ ton per acre. The vines are also organically farmed and a green harvest is performed each year to increase cluster viability.

• FERMENTATION AND AGING •

After clusters were manually harvested they were delivered to the winery within 30 minutes of picking in 180 Kg boxes. Once at the winery, the clusters were then selected on a sorting table. After being destemmed, each individual grape went through a second selection to ensure only the highest quality fruit went to tank for fermentation. A pre-fermentative cold maceration took place for two days in open-top tanks before alcoholic fermentation began at 21°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 fine grain, 225- and 300-liter second- and third-year French oak barrels with a light-medium toast for a total of 4-6 months before being clarified with natural egg albumen and lightly filtered before bottling.

*Wine analysis: 6.1 g/l (0.61%) total acidity; 3.43 pH; 14.5% 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.