



EL SEQUÉ

2009

D.O. Alicante

• WINEMAKER'S NOTES •

Committed to the quest of producing unique wines with identity, winemaker and owner Juan Carlos López de la Calle believes old vines are the key to accomplishing this complex pursuit. After having achieved success in Rioja and Navarra, Juan Carlos went to Alicante for the extreme climatic conditions, disparate soil types and, above all, for the old-vine Monastrell indigenous to the region. Perfectly adapted to its environment, the old-vine Monastrell produces silky, delicate and balanced fruit that transforms into the epitome of a succulent Mediterranean wine. Seductive and sweet with velvety tannins, this wine also has cool balsamic undertones that prevent palate fatigue and stimulates one to take another sip. Deep cherry red in color with an amaranthine hue, El Sequé has complex aromas of ripe berries, aniseed, toasted oak and forest floor. Fresh and fruit-forward in the mouth, the wine is well-structured with ripe, sweet tannins that persist over time.

90% Monastrell and 10% Syrah

• VINTAGE •

The last four years in Alicante have been characterized by higher than normal rainfall during the month of September. While abundant Fall precipitation can distort the final stage of maturation in some areas of Alicante, owner Juan Carlos declares that the rain has been a positive influence on El Sequé's vineyards, helping to slow the ripening of the grapes in a typically hot and arid part of Spain. The slow ripening process also allows a longer phenolic maturation that, along with the important diurnal temperature changes common along the Mediterranean Sea, gives the wines of El Sequé their characteristic and consistent concentration, elegance and freshness.

• VINEYARDS •

Located at an altitude of 1,800 feet, the vineyards of El Sequé are uniquely influenced by both the Mediterranean Sea and the nearby continental plateau of La Mancha. Similar to the idea of a French chateau, the 100% estate-owned vineyards surround the winery at various orientations and elevations, with soils comprised of quaternary sandy loam set in a clay subsoil. The head-pruned vines are over 40-years-old and produce a little over 3 pounds per vine, or less than a third of a ton per acre. Integrated and environmentally respectful viticulture is extremely important to owner Juan Carlos ; chemical fertilizers and pesticides are never used. While the local star variety of Monastrell represents the heart and soul of the winery, small amounts of Syrah are also grown to supplement the depth and structure of *El Sequé*.

• FERMENTATION AND AGING •

After the clusters were manually harvested they were delivered to the winery within 20 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 that 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 24°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 new and second-year French oak barrels with a light-medium toast. Barrels were racked once during a total aging time of 12-16 months and the wine was then clarified using egg albumen and lightly filtered before being bottled.

Wine analysis: 5.1 g/l (0.51%) total acidity; 3.55 pH; 13.5% 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.