



EL SEQUÉ

2009

Viñedos de el Sequé

D.O. Alicante

• WINEMAKER'S NOTES •

Named after the small hamlet where the winery and vineyards are located, the El Sequé project was born in 1999 when owner and winemaker Juan Carlos López de la Calle purchased 100 acres of Monastrell just 60 Km from the sea in the Alicante region of Spain. Working with a new variety always presents a challenge and Juan Carlos says that, at first, making wine in El Sequé was an exercise in continuous learning and adaptation. Now, twelve years later, he has mastered the way to clearly reflect the freshness and concentrated balsamic characters produced in his seasoned and mature Monastrell fruit, making wines of great character and balance. Deep red and purple in color, this wine has aromas of ripe fruit and Mediterranean forest floor. On the palate the wine is voluminous, smooth and full of mature tannins. Mediterranean in character, with hints of mint and aromatic herbs, the wine has a remarkable freshness and very long finish. *80% Monastrell, 10% Syrah and 10% Cabernet Sauvignon*

• 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 15- to 30-year-old vines that go into making *Viñedos de El Sequé* are trained on a trellising system and drip irrigated only when needed. In addition, integrated and environmentally respectful viticultural practices are performed; 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 Cabernet Sauvignon and Syrah are also grown to supplement the depth and structure of the wines produced at 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 and 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 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: 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.