

2010

ARTAZURI GARNACHA

D.O. Navarra

• WINEMAKER'S NOTES •

In the early 1990s, 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 Historically, the cultivation of vines had been the economic engine of the village and historical documents gave evidence to several awards won by the townspeople for producing high quality Garnacha wines.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. By purchasing the few remaining ancient vineyard blocks around Artazu and by planting new vineyards with cuttings from the old vines, Juan Carlos ensured he had the raw material with which to make outstanding wines from Navarra. A consumer-friendly wine that boasts heady aromas, succulent fruit and a good natural acidity, the Artazuri Garnacha is an ideal everyday wine. Bright cherry-red in color, it has redolent aromas of ripe forest berries, lavender and violet. Well-balanced and medium-bodied on the palate, the wine is full of ripe fruit that persists through the finish. *100% Garnacha*

• VINTAGE •

The 2010 vintage in Navarra was marked by a cold winter with heavy rains and even a touch of snow. Spring and summer were mild with only a few scattered showers falling before July and August when the summer heat was broken up by a series of intense storms. Fruit ripening occurred very slowly, delaying harvest until early October. The resulting wines from the 2010 harvest will be of great quality, and have spicy, ripe tannins, great structure and an excellent propensity for bottle aging.

• 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 Bodegas Artazu are located in quaternary alluvial soils with a very chalky subsoil. The new 5- to 15-year-old plantings are trellised, never irrigated and grown without the use of chemical pesticides or herbicides. The ancient 70- to 90-year-old vines are head-pruned, produce a very low yield of less than 2 pounds per vine, or around ¼ ton per acre, and are also organically farmed. A green harvest is performed each year and fruit is dropped when needed.

• 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: 5.7 g/l (0.57 total acidity); 3.52 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, delicate and 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.

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