



ARTUKE BODEGAS Y VIÑEDOS

Few new producers have received as much acclaim as the “young guns of Rioja”. Young, talented winemakers, all focused on the quality of their fruit and the ground it is grown in. Arturo and Kike de Miguel might just be the leaders of the pack.

In September I first introduced a range of these “new” Rioja wines, including Artuke’s single vineyard Finca de los Locos. In this offer I focus specifically on Artuke, with three spectacular wines from their portfolio.

The name Artuke comes from the names of the brothers Arturo and Kike de Miguel Blanco, third generation wine growers in Baños de Ebro. Over the last number of years they have focused on small plots of old vineyards, all head-pruned plants (no trellising) of an average of 30 to 40 years old. They produce a couple of village wines and then several single-vineyard wines, of which I am offering two today. Artuke is part of the group of these young Rioja winemakers, called “Rioja 'n Roll”, all who are committed to making singular wines reflective of their origin and terroir. While not necessarily certified organic or biodynamic, many principles are followed and they favour the traditional ways of doing things, with a clear mindfulness towards their heritage.

While these wines would qualify for the traditional terms of “crianza” or “reserva”, they eschew the use of these terms so as to focus on the vineyard plot and fruit, rather than the oak regimen and age of the wine. The wines by Artuke are some of my favourite from Rioja today, all so fresh and pure and a pleasure to drink now. While the single vineyard wines have the potential to age for several years, I wouldn’t wait too long, they are *that* good!

“First Growth” and “Young Winemaker of the Year” – *Tim Atkin MW, Rioja 2017*

. “This is a young enterprise worth keeping an eye on, as the quality of the wines is superb”. – *Luis Gutierrez, The Wine Advocate*.



Artuke 2015 Pies Negros (90% tempranillo, 10% graciano)

Licensee: \$24.95 | Retail: \$28.95/btl (6 btls/cs)

2015: not yet rated | 2014: 90 RP | 94 TA

Pies Negros means “black feet”, from the traditional treading by feet for the first pressing of the grapes, that is still performed today. From 7 plots around the town of Abalos, mostly clay and chalky soils and some riverstone from one of the plots. Great acidity and freshness that makes it a pleasure to drink young, as a beautiful every day table wine. 14% alcohol, aged for 14 months in oak.



Artuke 2014 K4 (75% tempranillo, 25% graciano)

Licensee \$89.95 | Retail \$99.95 (3 btls/cs) (3 CASES ONLY !)

TA96 | GP94 | RP91

Not a mountain, but a 1 ha plot in Abalos at a height of 630 meters. Tempranillo and Graciano. Chalky soil with rock fragments broken off from the mountains. Destemmed fermentation after stringent selection of vineyard, vine, cluster and berry. About a 1000 bottles were produced of this wine, well integrated oak as it was aged only in large 600 liter casks. Moderate 13.8% alcohol.

(Tim Atkin: “smoky, smooth and spicy with focused plum and blackberry fruit and the freshness that characterizes all of Arturo’s wines.”)



Artuke 2014 La Condenada (mostly Tempranillo, Graciano and Garnacha)

Licensee \$89.95 | Retail \$99.95 (3 btls/cs) (3 CASES ONLY !)

TA97 | GP95 | RP93+

The name "The Condemned" refers to this small plot of 0.6ha that they "rescued", vines planted in the 1920's, a field blend of tempranillo, graciano and garnacha, with a few white grapes. Aged for one year in large 600 liter oak casks. Only its second vintage, 1000 bottles, 14% alcohol.

(Tim Atkin: "dense, chalky and well balanced with layer after layer of flavour: mint, cassis, aniseed, blackberry and blueberry fruit.")

Scores: TA: Tim Atkin MW, Rioja 2017 Special Report, GP: Guia Peñin 2016, RP: Wine Advocate/Robert Parker, scores by Luis Gutierrez.