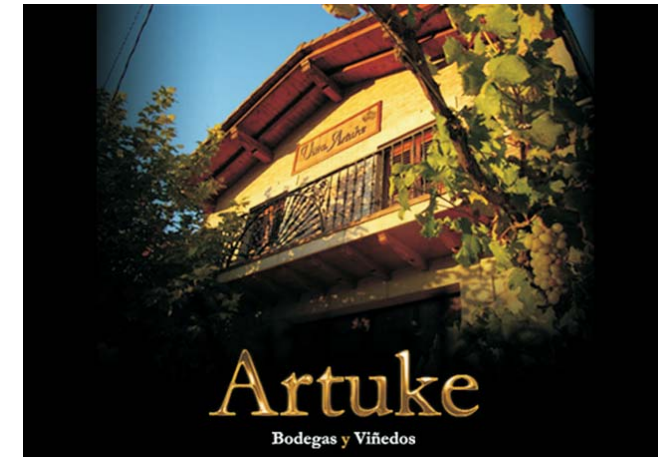


RIOJA

Luis Gutiérrez, el catador de Robert Parker en España, cata y puntúa Bodegas y Viñedos ARTUKE

<input type="checkbox"/>		2012		Artuke Bodegas Y Vinedos Artuke Maceracion Carbonica	88	Young	12
<input type="checkbox"/>		2011		Artuke Bodegas Y Vinedos Finca de Los Locos	91	Young	34
<input type="checkbox"/>		2011		Artuke Bodegas Y Vinedos K4	93+	Young	66
<input type="checkbox"/>		2011		Artuke Bodegas Y Vinedos Pies Negros	90	Young	19



2012 Artuke Bodegas Y Vinedos Artuke Maceracion Carbonica Add to Print List

RATING: 88 points

PRODUCER: Artuke Bodegas Y Vinedos

FROM: Rioja, Spain

VARIETY: Proprietary Blend

DRINK: 2014 - 2015

ESTIMATED COST: \$12

SOURCE: WA, #210 Dec 2013

The 2012 Artuke Maceracion Carbonica is produced with full-cluster Tempranillo with 5% of white Viura fermented and aged in cement and inox. It has the typical notes of the carbonic maceration reds, preserved creamy strawberry, red licorice and candied raspberries, but with an explosive floral note of violets. The palate is soft, virtually without tannins, with ripe fruit flavors, ready to be enjoyed and great value. Drink 2014-2015.

Artuke is the contraction of the names of Arturo and Kike (nickname for Enrique) de Miguel Blanco, third generation wine growers in Banos de Ebro in the province of Alava. They have completely reinvented their winery in the last few years, focusing on small plots of old vineyards in their village and in Abalos and San Vicente in the Sonsierra zone. They own 22 hectares of head-pruned vineyards averaging 30 to 40 years old. In their search to respect the personality of the different terroirs they are moving away from the 225-liter barrels and moving the whole production to 500- and 600-liter barrels and foudres. Total production is around 80,000-90,000 bottles per year. This is a young enterprise worth keeping an eye on, as the quality of the wines is superb.

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-Luis Gutierrez

2011 Artuke Bodegas Y Vinedos Pies Negros Add to Print List

RATING: 90 points

PRODUCER: Artuke Bodegas Y Vinedos

FROM: Rioja, Spain

VARIETY: Proprietary Blend

DRINK: 2014 - 2017

ESTIMATED COST: \$19

SOURCE: WA, #210 Dec 2013

The 2011 Pies Negros comes in a Burgundy bottle with a comic-style label. Pies Negros means Black Feet in a reference to the foot trodden grapes, the ancestral method of making the wine that this pair of brothers has followed. The wine, 90% Tempranillo and 10% Graciano, has aged for 14 months in new and used oak barrels of different sizes. It has a dark ruby color, a bit reticent at first in the nose with dark morello cherries and a touch of spiciness. The palate is quite compact, showing a core of fruit with some tannins in the end. It's a young Rioja with plenty of character and at a very good price. Drink 2014-2017.

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-Luis Gutierrez

2011 Artuke Bodegas Y Vinedos Finca de Los Locos Add to Print List

RATING: 91 points

PRODUCER: Artuke Bodegas Y Vinedos

FROM: Rioja, Spain

VARIETY: Proprietary Blend

DRINK: 2015 - 2019

ESTIMATED COST: \$34

SOURCE: WA, #210 Dec 2013

The 2011 Finca de los Locos is produced from 80% Tempranillo and 20% Graciano from a single vineyard in Banos de Ebro, a chalk-rich terrace overlooking the Ebro at 550 meters altitude planted in 1981. The wine is fermented in inox with wild yeasts and aged for 10-14 months in new and second use 500- and 600-liter oak barrels. The result is a dark-colored wine that feels a bit backward, with ripe black fruit notes intermixed with smoke, chocolate and toffee. The palate shows good fruit but is quite marked by the wood, ending with some dry tannins. I might not be reading this wine properly today. Give it some time in the bottle. Drink 2015-2019.

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-Luis Gutierrez