



ARTILLERO 2017

DOCa Rioja

Varieties: 95% Tempranillo, 5% Viura

Production: 2490 bottles

ARTILLERO is the perfect expression of Tempranillo from old vines growing on the soils of Rioja Alavesa. Powerful, yet elegant.

Vineyard

A 100-year (1919) old vineyard of 1 ha located in Elvillar (Rioja Alavesa) at 600 metres altitude with calcareous clay composition. A mixed plot of Tempranillo, Viura and Garnacha Blanca that only yields 3000 kg per hectare.

Winemaking

The fermentation of the hand-picked grapes is carried out in concrete egg, stainless steel tank, amphora and open barrel using indigenous yeast. The malolactic fermentation takes place in concrete egg and French oak barrels of 400 and 500 litre. After racking the wine remains another 12 months in oak for ageing.

Character

Forest fruit (wild strawberry, bramble, cherry) together with the well integrated oak give Artillero its softness. This is balanced by a pleasantly fresh acidity and grippy but fine-grained tannin structure. Flavours of black fruit, roasted plum, sweet spices, violets, thyme and a touch of leather. An intense lively wine.

What's in a name

The former owner of this vineyard used to be a gunner in the civil war. Artillero (Spanish for gunner) became his nickname. Grateful for the great care he took of the vineyard, now 100 years old, Oxer decided to name both the plot and the wine after him. Also does Artillero happen to be a Kamasutra position. Hence the label.

Analysis

Alcohol 14%

pH 3,70

Total acidity (in tartaric acid) 5,91 g/l

Acknowledgements

Artillero 2014: 92 points – Guía Peñin 2019

Artillero 2014: 92 points – Robert Parker 2016

Artillero 2014: 92 points - Tim Atkin MW Rioja 2017 Special Report

Artillero 2014: 93 points – James Suckling 2016

Artillero 2016: 91 points – Tim Atkin 2019

