

Artadi

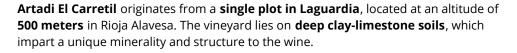
Artadi El Carretil is a single-plot wine that embodies the vibrancy of Tempranillo, combining ripe fruit, fine tannins, and a refined mineral precision to create an elegant and textured experience.



## El Carretil 2021

Rioja, Spain

### Region and Vineyards



The viticulture respects the environment, avoiding herbicides or pesticides and adhering to **organic farming practices**. This sustainable approach enhances the vineyard's natural expression, resulting in low yields of 3,000 kg/ha, which ensure concentrated and high-quality fruit.



The **growing season** was marked by frequent rainfall during winter and autumn, providing ample water reserves. Gradually warming temperatures during the vegetative cycle, peaking at **35°C** in summer, naturally managed fungal diseases. Favorable weather during late September and early October allowed for a careful and successful harvest.

The hand-harvested grapes, sorted meticulously, undergo vinification in open-top wooden vats, starting with a cold maceration for 24-48 hours, followed by fermentation lasting 10-12 days. Two daily pisages (manual grape cap punching) and light pump-overs ensure optimal extraction.

The wine undergoes malolactic fermentation, followed by 9 months of ageing in French oak barrels, enhancing its complexity and elegance.



**ARTADI** 

EL CARRETIL

Alcohol: 14,50 %

Composition: 100% Tempranillo







# El Carretil 2021

### **Tasting Notes**

- **Color**: Deep ruby red with brilliant reflections.
- Aroma: Vibrant and layered, with notes of ripe red berries, black cherry, and a touch of graphite, complemented by subtle hints of spices and toasted oak.
- Palate: Full-bodied and refined, featuring fibrous, sculpted tannins that seamlessly integrate with flavors of dark fruit, minerality, and a delicate touch of vanilla. The finish is long and graceful, with a lingering mineral essence
- **Ageing Potential**: Ready to drink now, but capable of evolving beautifully over the next **20 years**.

### Did you know?

**Artadi El Carretil** is not just a wine but a philosophy, reflecting the values of **sustainability, respect for nature, and artisanal craftsmanship**. Its single-plot origin ensures that every vintage speaks uniquely of its place and time.

### Wine Pairing Ideas

- **Slow-cooked Lamb Shoulder with Rosemary**: The wine's structured tannins and mineral nuances balance the rich flavors of the lamb.
- **Grilled Duck Breast with Cherry Reduction**: The ripe berry notes complement the savory-sweet character of the dish.
- **Aged Manchego Cheese**: The nutty and savory elements of the cheese enhance the wine's complexity.
- **Porcini Mushroom Risotto**: The wine's earthy and mineral-driven profile pairs beautifully with the umami-rich mushrooms.



#### Robert Parker (RP): 98 Points (2021)

The nose of the 2021 El Carretil is an explosion of flowers; it's aromatic, perfumed, open, expressive and super elegant, clean, nuanced and showy. It has a seamless palate with very fine tannins, ethereal, with lots of energy and light. This has to be the finest vintage of El Carretil to date. Today, this hits the bull'seye. Bravo! 5,300 bottles were filled in May 2023.



#### James Suckling (JS): 96 Points (2018)

Such glorious aromas of blackberries, licorice and crushed stones. Full-bodied with balance and refinement to the mouth feel. Chocolate and berry aftertaste. From organically grown grapes. Drink or hold.



