

TARTALO 2019

DOCa Rioja

Varieties: 87% Tempranillo, 10% Viura, 3% Graciano

Production: 1537 bottles

TARTALO

Oxer is not sure whether he found the plot, or the plot found him. Fact is that they crossed each other's path at the right moment in time. In this unique plot all elements come together perfectly. The quintessential terruño to create an expressive, powerful and long-lived Tempranillo.

Vineyard

Somo is a vineyard of 0,7 ha located in Elvillar (Rioja Alavesa) that dates from the year 1920. It reaches an altitude of 600 metres and the soil is composed of calcareous clay with a high limestone content. A mixed plot of Tempranillo, Viura and Graciano bush vines that only yields 3000 kg per hectare.

Winemaking

The fermentation of the hand-picked and destemmed grapes is carried out in open vat (1000 litre) and open barrels using indigenous yeast. The malolactic fermentation takes place in French barriques and in a 47mm thick Stockinger barrel of 600 litre. The wine remains in oak for 12 months for ageing.

Character

Tartalo is characterized by its incredible structure and elegant flavours. Pronounced, fine-grained, velvety tannins balanced by flavours of black cherry, bramble and black plum. Herbal notes (thyme) and sweet spices. Rustic tones (leather) in the background. And an enormous long and chalky finish.

What's in a name

Tartalo comes from the ancient Basque mythology. An old world Oxer likes to escape to and which he aims to express in his wines and in images. Tartalo is the name of an enormously strong one-eyed Basque giant.

The quote on the back label is from the Norwegian painter Edvard Munch: *"From my rotting body flowers shall grow and I am in them and that is eternity."*

