



NAME Qvevri Artego
 ESTATE Tillingham,
 Peasmarsh, East Sussex, UK
 VINTAGE 2017
 ALC 10.5% VOL
 GRAPE(S) Ortega 100%

TASTING NOTE

Saline, nutty and oxidative characters from flor ageing, mingle with hints of white peach and lychee with orange peel and grippy tannic finish.

Suitable for vegetarians / vegans: YES

Allergens (eggs and / or milk): NA

SHORT HISTORY

The Ortega grapes were grown at the foot of the Kent, North Downs, about 20 miles from the winery.

(Micro)climate: At the foot of the slope and sheltered by trees in one of the driest regions in the South East.

Terroir: Chalk and flint soils.

Viticulture: Conventionally grown, 4000 vines per hectare density, single VSP systems.

Yields: 45hl/ha

VINIFICATION

- Manually harvested into 15 kg baskets.
- Destemmed, crushed grapes which were macerated by foot, twice daily for 5 days.
- 100% Qvevri for 7 months.
- 100% indigenous yeast ferment at ambient temperatures.
- 20% skins.
- Zero filtration.
- Zero fining.
- Zero sulphur.

TECHNICAL

Free SO₂: <5 ppm

Total SO₂: <30 ppm

Acidity: 7 g/l

Residual sugar: 0