





Método Tradicional Embotellado en la propiedad Bodegas Santalba S.A.

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WINE Brand: Type of wine: Vintage: Origen: Subregion: Alcohol:

VITICULTURE

Grapes varieties: Vineyards: Vineyard location: Vineyard training: Soil composition: Vineyard altitude: Harvest date: Type of harvest:

WINEMAKING

Destemmed: Grapes pressing:

Fermentation: Ageing: Tirage date: Ageing in bottle : Disgorge date:

CURIOSITY

Viura is our indigenous variety in Rioja and excellent for this type of wine because the good acidity. It prevents oxidation and gives the wine elegance and complexity.

TASTING NOTES

Visual: Bright pale yellow with fine bubbles that forms rosaries on the surface. The foam is durable **Aromas:** intense and complex with hints of white flowers such as jasmine, pippin apple, brioche, toasted bread **Taste:** volume and creaminess. Excellent texture, balanced acidity, a refreshing bubble, and an unforgettable and persistent finish. It will evolve very positively in the bottle.

GASTRONOMY

Serving suggestions: Recommended as an aperitif or paired with fish and shellfish, in particular oysters, scallops and lobster. It also combines very well with Iberian ham and black winter truffle and of course, at any time of celebration. Exceptionally gastronomic wine.

Temperature of consumption: 8°C - 10°C

STORAGE

It is recommended that this wine be kept in a cool, ventilated place where the temperature is constant. The bottles must be kept in a horizontal position, so that the wine is always in contact with the cork.

> RIOJA Denominación de origen calificada

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SANTALBA

Brut Nature Reserva 2018 D.O.Ca. Rioja Rioja Alta 11,50 %

100% Viura Sustainable Gimileo (Bigorta) Bush Chalky-Clay 450 m September 10th Manual in 15 kilos crates

Partially Smooth and delicate after 6 hours skin maceration Spontaneous and controlled 6 months sur lie 10th April 2019 30 months 05th October 2021