

SANTALBA AMARO 2015



WINE

Brand: SANTALBA AMARO
Type of wine: Red wine
Vintage: 2015
Origen: D.O.Ca. Rioja
Subregion: Rioja Alta
Alcohol: 15,50 %
Total Production: 4.600 bottles

VITICULTURE

Grapes varieties: 80% Tempranillo+20%Others
Vineyards: Organic +120 years
Vineyard location: Gimileo
Vineyard training: Bush
Soil composition: Sandy
Vineyard altitude: 425
Irrigation : No
Green harvest: No
Harvest date: October 5th
Type of harvest: Manual in 12 kg crates

WINEMAKING

Destemmed: No
Grapes pressing: No
Prefermentative maceration: No
Fermentation: Spontaneous and controlled, malolactic in barrels
Barrel ageing: 15 months
Racking: Every 6 months by gravity
Type of oak: French Medium + toasted
Filtered: No

CURIOSITY

This unique DOC RIOJA wine is made according with the ancient Italian winemaking process Amarone. Grapes from extremely old vines were harvested early October and dried for two months over straw beds to dehydrate and concentrate the sugar. Fermentation starts in January lasting for almost two months.

TASTING NOTES

Visual: Deep and dense intense black color which stains the sides of the glass.

Aromas: bold aromas of cherry liqueur, black fig, carob, cinnamon and plum sauce along with subtle notes of green peppercorn and chocolate.

Taste: Medium acidity balanced with high alcohol and flavors of black cherry, fig, kirsch, brown sugar and chocolate.

GASTRONOMY

Ideal with roasts, game, braised meats and mature cheeses (manchego, mature parmegiano reggiano,...) and charcuterie. *Risotto all'amarone*, Beef braised in amarone, Duck cooked in balsamic vinegar, Robust pasta dishes are some of our suggestions.

Temperature of consumption: 17°C