

SANTALBA MACERACION CARBONICA 2018



WINE

Brand: SANTALBA
Type of wine: Carbonic Maceration
Vintage: 2018
Origen: D.O.Ca. Rioja
Subregion: Rioja Alta
Alcohol: 14,50%

VITICULTURE

Grapes varieties: 100% Tempranillo
Vineyards: Sustainable
Vineyard location: Gimileo
Vineyard training: Bus
Soil composition: Chalky-Clay
Vineyard altitude: 470 m
Irrigation: No
Green harvest: Yes
Harvest date: October 10th
Type of harvest: Manual

WINEMAKING

Destemmed: No
Grapes pressing: No
Prefermentative maceration: No
Fermentation: Carbonic maceration
Filtered: Yes

CURIOSITY

Since time immemorial, wine has been a fundamental part of our Land. Our grandparents before us and their grandparents before them knew how to make wine, a skill acquired by experience and through family tradition. Carbonic maceration is the ancient method of winemaking using uncrushed grapes, which produces very floral, fresh wines with intense colour that are easy to drink in "long sips" as we say around these parts.

TASTING NOTES

Visual: **Light** Deep red color with purple tones.
Aromas: floral nose, raspberry, thyme and lactic.
Taste: Red fruit explodes across the palate thanks to phenomenal acidity.

GASTRONOMY

Serving suggestions: Drink with barbecues, rice dishes such as risottos, pork in mustard, fresh pasta, curried chicken, Eastern and spicy dishes.
Temperature of consumption: 16°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork