



# HACEBACIÓN CARBÓNICA

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Brand:SAIType of wine:CarVintage:201Origen:D.0Subregion:RioAlcohol:14,

SANTALBA Carbonic Maceration 2018 D.O.Ca. Rioja Rioja Alta 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 10<sup>th</sup> Type of harvest: Manual

## WINEMAKING

Destemmed:NoGrapes pressing:NoPrefermentative maceration:NoFermentation:Carbonic macerationFiltered: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

## RIOJA denominación de origen calificada

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