

SANTALBA COTAS ALTAS 2016



WINE

Brand: SANTALBA
Type of wine: Red
Vintage: 2016
Origen: D.O.Ca. Rioja
Subregion: Rioja Alta
Alcohol: 12%

VITICULTURE

Grapes varieties: 60% Garnacha+40%Tempranillo
Vineyards: Sustainable
Vineyard location: Santa Coloma
Vineyard training: Trellis – North face oriented
Soil composition: Stony
Vineyard altitude: 780-820 m
Irrigation: No
Green harvest: No
Harvest date: October 8th -11th
Type of harvest: Manual

WINEMAKING

Destemmed: Yes
Grapes pressing: Yes
Prefermentative maceration: NO
Fermentation: Spontaneous and controlled
Filtered: Yes

CURIOSITY

Selected vineyards located high up on the northern slopes in order to alleviate the effects of climate change on viticulture and vine growing. The slow ripening of the grapes give the wine a fresh fruity aroma, light body and reduced alcohol content.

TASTING NOTES

Visual: **Light** Red colour with garnet tones indicative of its youth.

Aromas: floral nose, raspberry

Taste: Red fruit explodes across the palate thanks to phenomenal acidity. Forest floor, in all its dark piney earthiness envelops the palate as the fruit sings high and true through the finish.

GASTRONOMY

Serving suggestions: Drink with barbecues, rice dishes such as risottos, beef carpaccio with parmesan, beans or pulses and vegetables, 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