con las variedades tempranillo y garnacha, procedentes de pequeñas pu

nada, sinadas en laderas a cotas altas y orientadas al norte, con el propisio de misna del cambio climático en la viticultura. La lenta maduración de las unas apota es mas mos (...)

as muy frescos y afrutados, cuerpo ligero y reducido contenido alcab

with tempranillo and garnacha grapes from small and selected vineyands located high en stopes in order to alleviate the effects of climate change on viticulture and vine gain feeling of the

Penng of the grapes give the wine a fresh fruity aroma, light body and reduced alcol

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SANTALBA

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#### 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 8<sup>th</sup> -11<sup>th</sup>

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



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