



SANTALBA NATURAL 2017



## WINE

<b>Brand:</b>	SANTALBA NATURAL
<b>Type of wine:</b>	Natural Organic Red
<b>Vintage:</b>	2017
<b>Origen:</b>	D.O.Ca. Rioja
<b>Subregion:</b>	Rioja Alta
<b>Alcohol:</b>	13,5 %

## VITICULTURE

<b>Grapes varieties:</b>	100% Tempranillo
<b>Vineyards:</b>	Organic - 15 years
<b>Vineyard location:</b>	Gimileo
<b>Vineyard training:</b>	Trellis
<b>Soil composition:</b>	Chalky-Clay
<b>Vineyard altitude:</b>	470 m
<b>Green harvest:</b>	Yes
<b>Harvest date:</b>	October 16 <sup>th</sup>
<b>Type of harvest:</b>	Manual

## WINEMAKING

<b>Destemmed:</b>	Yes
<b>Grapes pressing:</b>	Yes
<b>Prefermentative maceration:</b>	NO
<b>Fermentation:</b>	Spontaneous
<b>Barrel ageing:</b>	NO
<b>SULPHITES:</b>	NO

## CURIOSITY

Organically farmed grapes of Tempranillo are used to make this Natural wine. Our criteria is the minimum intervention and manipulation of grapes and wine to obtain the purest expression of the grape. NO sulphites are added in this rare wine.

## TASTING NOTES

**Visual:** dark intense purple with blackish tones.

Intense glycerine and good density

**Aromas:** clean aromas of Ripe black cherries, plums, violet flowers and thyme

**Taste:** chewy tannins and mouthwatering acidity, mineral character and intense vibrant fruity character.

## GASTRONOMY

**Serving suggestions:** BBQ, rice dishes such as risottos, beef carpaccio with parmesan, beans or pulses and vegetables, pork in mustard, fresh pasta, steak, roasted chicken, mosaka, pizza, curried chicken, Eastern and spicy dishes or just tapas.

**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