

SANTALBA ORGANIC RESVERATROL 2016



WINE

Brand: SANTALBA
Type of wine: Organic red
Vintage: 2016
Origin: D.O.Ca. Rioja
Subregion: Rioja Alta
Alcohol: 13.5 %

VITICULTURE

Grapes varieties: 100%Tempranillo
Vineyards: Organic
Vineyard location: Gimileo
Vineyard training: Trellis
Soil composition: Chalky-Clay
Vineyard altitude: 490 m
Irrigation : No
Green harvest: Yes
Harvest date: October 14th
Type of harvest: Manual

WINEMAKING

Destemmed: Yes
Grapes pressing: Yes
Prefermentative maceration: 3 days
Fermentation: Spontaneous and controlled
Barrel ageing: 7 months
Racking: Every 6 months by gravity
Type of oak: French, medium+ toasted
Filtered: No

CURIOSITY

Using natural and traditional viticulture methods in our organic vineyard, we get each year organic grapes with a high content of natural resveratrol.

TASTING NOTES

Visual: Deep Indian ink with a purple meniscus which stains the side of the glass with a thick coat of glycerine.
Aromas: Powerful nose laden with black fruit, ripe plums, floral notes, caramelized toffee, violets, liquorice, spices, dairy and medicinal tones.

Taste: In the mouth, elegant intensity and smoothness, fruit touches in the aftertaste accompany a slight acidity. Intense, full-bodied, sweet but with rounded tannins, powerful and with a long finish.

GASTRONOMY

Serving suggestions: new-style Spanish cuisine as well as grilled meat, T-bone steaks, grilled sirloin, sirloin steaks with foie sauce, roast lamb, pork in mustard, beans and pulses, magret and confit of duck, and game 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