

90 PEÑÍN  
POINTS

90 TANZER  
POINTS

87

DECANTER  
POINTS



BRONZE  
DECANTER



ABANDO SELECTED HARVEST

## WINE

**Brand:** ABANDO  
**Type of wine:** Crianza red  
**Origen:** D.O.Ca. Rioja  
**Subregion:** Rioja Alta  
**Alcohol:** 14 %  
**Total Production:** 24.890 bottles

## VITICULTURE

**Grapes varieties:** 95% Tempranillo+5%Viura  
**Vineyards:** Sustainable - 40 years  
**Vineyard location:** Gimileo, Briones  
**Vineyard training:** Bush  
**Soil composition:** Chalky-Clay  
**Vineyard altitude:** 470-520 m  
**Irrigation :** No  
**Green harvest:** Yes  
**Harvest date:** October 14<sup>th</sup> -18<sup>th</sup>  
**Type of harvest:** Manual

## WINEMAKING

**Destemmed:** Yes  
**Grapes pressing:** Yes  
**Prefermentative maceration:** 3 days  
**Fermentation:** Spontaneous and controlled  
**Barrel ageing:** 15 months  
**Racking:** Every 6 months by gravity  
**Type of oak:** French and american, medium+ toasted  
**Filtered:** No

## CURIOSITY

Selected grapes from four specific vineyards with very special terroir. One of them contains a percentage of white grape Viura. We conferment them with Tempranillo and helps to maintain good acidity and freshness. Only produced in very good vintages.

## TASTING NOTES

**Visual:** Dark black-cherry red with a slight tawny rim  
**Aromas:** An intense nose with touches of candied orange peel, aromatic herbs, black fruits and medicinal hints.  
**Taste:** Full-bodied in the mouth with some richness of texture, good acidity, warming and intense. Medicinal back-taste. A wine with great balance and presence.

## GASTRONOMY

**Serving suggestions:** Recommended with roast meat, grills, duck in orange sauce, casseroles, ham and charcuterie (cold cuts), pork fillet in mustard sauce, mature and semi-mature cheese, venison in red wine, grilled wild mushrooms and so on

**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



BODEGAS  
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