

SANTALBA LAS FLORES 2015



#### WINE

<b>Brand:</b>	SANTALBA FLORES
<b>Type of wine:</b>	Semisweet White
<b>Vintage:</b>	2015
<b>Origen:</b>	D.O.Ca. Rioja
<b>Subregion:</b>	Rioja Alta
<b>Alcohol:</b>	11,5 %
<b>Total Production:</b>	3.830 bottles

#### VITICULTURE

<b>Grapes varieties:</b>	60% Viura 40% Malvasia Riojana
<b>Vineyards:</b>	Sustainable 40 years
<b>Vineyard location:</b>	Gimileo
<b>Vineyard training:</b>	Bush
<b>Soil composition:</b>	chalky
<b>Vineyard altitude:</b>	410 m
<b>Irrigation :</b>	No
<b>Green harvest:</b>	No
<b>Harvest date:</b>	October 24th Late
<b>Harvest</b>	
<b>Type of harvest:</b>	Manual

#### WINEMAKING

<b>Destemmed:</b>	No
<b>Grapes pressing:</b>	Very soft. Free run juice
<b>Fermentation:</b>	Spontaneous and controlled
<b>Barrel ageing:</b>	No

#### CURIOSITY

Viura is an indigenous grape from Rioja and one of the best for this specific winemaking. Sweetness is naturally enhanced stopping fermentation by natural procedures.

#### TASTING NOTES

**Visual:** Especially clean, almost transparent.  
**Aromas:** Predominate stone fruits, citrus fruits in balance with delicate vanilla and honey.  
**Taste:** In the mouth it has a light texture with excellent sweetness and a persistent acidity. All these qualities will improve with a period of bottle-ageing.

#### GASTRONOMY

**Serving suggestions:** Recommended for entry with foie, dry fruits and cured cheeses. Also, it matches perfectly with dessert of chocolate as brownie or coulant with vanilla ice cream.  
**Temperature of consumption:** 6°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  
SANTALBA