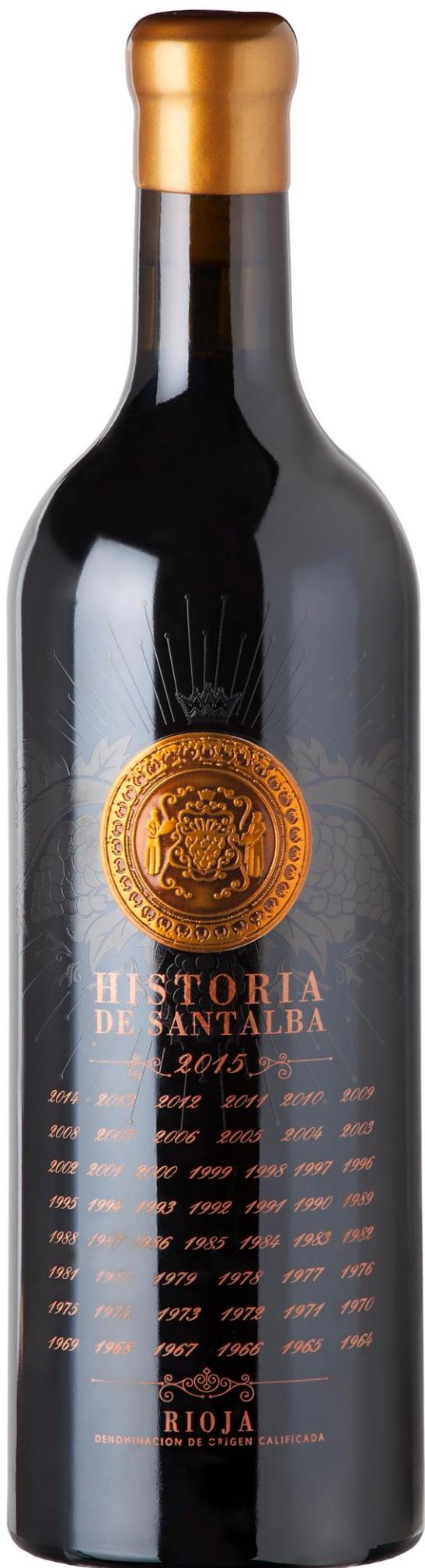


H I S T O R I A D E S A N T A L B A



WINE

Brand: HISTORIA DE SANTALBA
Type of wine: Red wine
Origen: D.O.Ca. Rioja
Subregion: Rioja Alta

VITICULTURE

Grapes varieties: 80% Tempranillo+20%thers
Vineyards: +120 years
Vineyard location: Gimileo
Vineyard training: Bush
Soil composition: Chalk -limestone
Vineyard altitude: 425 m
Irrigation : No
Green harvest: No
Harvest date: October 20th
Type of harvest: Manual in 12 kg crates

WINEMAKING

Destemmed: Yes
Grapes pressing: Very soft
Prefermentative maceration: 3 days
Fermentation: Spontaneous and controlled in 600 kilos French oak cask
Barrel ageing: 17 months
Racking: Every 6 months by gravity
Type of oak: New French Oak 200%
Filtered: No

CURIOSITY

Historia de Santalba represents the culmen of Santiago Ijalba career. After an entire life making high quality wines, Santiago closes the loop with this unique cuvee.

TASTING NOTES

Visual: Very intense, dark and deep. Impenetrable and dense.

Aromas: Many layers make this wine complex and mysterious. Excellent oak and the finest spices. Black fruits with fresh spices, cocoa, tobacco, and violets in the background. Mineral notes. Spicy hints of cinnamon and black pepper from the ageing. Oak very well integrated which displays the high quality of the selected wood.

Taste: Mouth filling, volume and full-bodied with firm tannins of great elegance and quality. Excellent acidity makes a perfect balance. Full of flavour and broad ranging reminders of fruit, cocoa, minerals and spices in the mouth aromas. A long, full, elegant aftertaste.

GASTRONOMY

Serving suggestions: Good with grilled meat, Portobello mushrooms, braised lamb, cheeks in wine, fried foie gras, sirloin in pepper sauce, red meats, beans and pulses, mature and semi-mature cheese, game in red wine, steak tartare and so on.

Temperature of consumption: 17°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