

QUE VIDA GARNACHA

WINE

Brand:	QUE VIDA GARNACHA
Type of wine:	Low Intervention red wine
Origen:	D.O.Ca. Rioja
Subregion:	Rioja Alta
Alcohol:	12%

VITICULTURE

Grapes varieties:	100%Garnacha
Vineyards:	Sustainable – cool climate
Vineyard location:	Santa Coloma
Vineyard training:	Bush – North face oriented
Soil composition:	Chalky-Clay
Vineyard altitude:	820 m
Irrigation:	No
Green harvest:	No
Harvest date:	October 8 th -11 th
Type of harvest:	Manual

WINEMAKING

Destemmed:	Yes
Grapes pressing:	No
Prefermentative maceration:	No
Fermentation:	Spontaneous and controlled
Filtered:	Yes

CURIOSITY

In Rioja, we use "QUE VIDA!" as a catch-all greeting between neighbors and friends.

Selected vineyards located high up on the northern slopes in order to alleviate the effects of climate change on viticulture and vine growing. The slow ripening of the grapes give the wine a fresh fruity aroma, light body and reduced alcohol content.

TASTING NOTES

Visual: Light Red colour with garnet tones indicative of its youth.

Aromas: floral nose, raspberry, thyme and rustic.

Taste: Red fruit explodes across the palate thanks to phenomenal acidity. Forest floor, in all its dark piney earthiness envelops the palate as the fruit sings high and true through the finish.

GASTRONOMY

Serving suggestions: Drink with barbecues, rice dishes such as risottos, beef carpaccio with parmesan, beans or pulses and vegetables, pork in mustard, fresh pasta, curried chicken, Eastern and spicy dishes.

Temperature of consumption: 15°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.

Santalba

