

QUE VIDA MACERACION CARBONICA



## WINE

<b>Brand:</b>	QUE VIDA CARBONIC MACERATION
<b>Type of wine:</b>	Low Intervention red wine
<b>Origen:</b>	D.O.Ca. Rioja
<b>Subregion:</b>	Rioja Alta
<b>Alcohol:</b>	14,50%

## VITICULTURE

<b>Grapes varieties:</b>	100% Tempranillo
<b>Vineyards:</b>	Sustainable
<b>Vineyard location:</b>	Gimileo
<b>Vineyard training:</b>	Bus
<b>Soil composition:</b>	Chalky-Clay
<b>Vineyard altitude:</b>	470 m
<b>Irrigation:</b>	No
<b>Green harvest:</b>	Yes
<b>Harvest date:</b>	October 10 <sup>th</sup>
<b>Type of harvest:</b>	Manual

## WINEMAKING

<b>Destemmed:</b>	No
<b>Grapes pressing:</b>	No
<b>Prefermentative maceration:</b>	No
<b>Fermentation:</b>	Carbonic maceration
<b>Filtered:</b>	Yes

## CURIOSITY

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

Since time immemorial, wine has been a fundamental part of our Land. Our grandparents before us and their grandparents before them knew how to make wine, a skill acquired by experience and through family tradition. Carbonic maceration is the ancient method of winemaking using uncrushed grapes, which produces very floral, fresh wines with intense colour that are easy to drink in "long sips" as we say around these parts.

## TASTING NOTES

**Visual:** Light Deep red color with purple tones.  
**Aromas:** floral nose, raspberry, thyme and lactic.  
**Taste:** Red fruit explodes across the palate thanks to phenomenal acidity.

## GASTRONOMY

**Serving suggestions:** Drink with barbecues, rice dishes such as risottos, pork in mustard, fresh pasta, curried chicken, Eastern and spicy 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

*Santalba*