

SANTALBA SEMISWEET

**WINE**

Brand:	SANTALBA
Type of wine:	Semisweet
Subregion:	Rioja Alta

VITICULTURE

Grapes varieties:	100% Viura
Vineyards:	Sustainable 20 years old
Vineyard location:	Gimileo
Vineyard training:	Trellis
Soil composition:	Clay-chalky
Vineyard altitude:	450 m
Green Harvest:	No
Irrigation:	No
Harvest date:	September 25 th
Type of harvest:	Manual

WINEMAKING

Destemmed:	No
Grapes pressing:	Very soft
Fermentation:	spontaneous and controlled in stainless steel tanks.

CURIOSITY

Viura is an autochthonous variety of Rioja and excellent for this type of wine. The sweetness is natural and is achieved by interrupting the fermentation using natural techniques.

TASTING NOTES

Visual: Very pale yellow color, intense and bright. Will get golden tones with some time in the bottle.

Aromas: Exotic and intense stone fruit aromas as peaches. Excellent good balance with honey and white flowers overtones.

Taste: Sharp acidity with a pleasant and balanced sweetness. Fresh, rich, viscous and with great vivacity. All these qualities will improve with a period of bottle-ageing.

GASTRONOMY

Serving suggestions: Recommended as aperitive with foie grass, creamy cheeses, fresh and dry cheeses with quince, pickled mussels, dry fruits,...also is perfect as dessert with chocolate brownie, coulant with vanilla, tarte tatin, apple cake,...

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

Santalba