

SANTALBA CRIANZA



WINE

Brand:	SANTALBA
Type of wine:	Crianza red
Origen:	D.O.Ca. Rioja
Subregion:	Rioja Alta
Alcohol:	14 %

VITICULTURE

Grapes varieties:	100% Tempranillo
Vineyards:	Sustainable
Vineyard location:	Gimileo, Briones, Ollauri
Vineyard training:	Bush and Trellis
Soil composition:	Chalky-Clay
Vineyard altitude:	482-539 m
Irrigation :	No
Green harvest:	Yes
Harvest date:	October 8 th -11 th
Type of harvest:	Manual

WINEMAKING

Destemmed:	Yes
Grapes pressing:	Yes
Prefermentative maceration:	2 days
Fermentation:	Spontaneous and controlled
Barrel ageing:	15 months
Racking:	Every 6 months by gravity
Type of oak:	American, medium+ toasted
Filtered:	Yes

CURIOSITY

SANTALBA Viña Hermosa range represents the most classic line of Bodegas Santalba.

TASTING NOTES

Visual: deep red wine with black hints and a tawny rim.
Aromas: concentration of aromas of red fruit and vanilla on top of spices. Oak and fruit in equal.
Taste: Balanced and powerful in the mouth, well-structured and harmonious.

GASTRONOMY

Serving suggestions: Very good with grilled meat, duck in orange sauce, pork in mustard, mature and semi-mature cheese, tapas, grilled or stewed wild mushrooms, rice dishes, game, beans and pulses
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

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