

SANTALBA GRAN RESERVA



WINE

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

VITICULTURE

Grapes varieties: 100% Tempranillo
Vineyards: Sustainable – Old vines
Vineyard location: Briones, San Vicente
Vineyard training: Bush , trellis
Soil composition: Chalky-Clay
Vineyard altitude: 490-580 m
Irrigation : No
Green harvest: Yes
Harvest date: September 24th
Type of harvest: Manual

WINEMAKING

Destemmed: Yes
Grapes pressing: Yes
Prefermentative maceration: 4 days
Fermentation: Spontaneous and controlled
Barrel ageing: 26 months
Racking: Every 6 months by gravity
Type of oak: American, medium+ toasted
Filtered: No

CURIOSITY

To ensure the highest quality, this wine is racked (moving wine from one barrel to another empty one) every six months by the traditional way by gravity.

TASTING NOTES

Visual: intensely dark wine with a tawny rim indicating early signs of ageing well.

Aromas: reminders of very ripe fruit and vanilla smoothly blended with spicy, dry fruits, cocoa and roasted aromas indicative of the long barrel time.

Taste: Intense but balanced and silky in the mouth, long-lasting and with an attractiveness that will open up and improve for hours in the glass. Great potential to age in bottle.

GASTRONOMY

Serving suggestions: Very good with roast meat, grills, duck confit, pepper steak, mature and semi-mature cheese, venison in red wine, grilled wild mushrooms, casseroles, Iberian ham and so on.

Temperature of consumption: 18°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their sides

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