



WINE

Brand:	SANTALBA LAS FLORES
Type of wine:	Sweet White
Origen:	D.O.Ca. Rioja
Subregion:	Rioja Alta

VITICULTURE

Grapes varieties:	60% Malvasia Riojana 40% Viura
Vineyards:	Sustainable 40 years
Vineyard location:	Gimileo
Vineyard training:	Bush
Soil composition:	chalky
Vineyard altitude:	410 m
Irrigation :	No
Green harvest:	No
Harvest date:	October 24 th – Harvested late
Type of harvest:	Manual

WINEMAKING

Destemmed:	No
Maceration:	20 hours
Grapes pressing:	Free run juice
Fermentation:	Spontaneous and controlled
Barrel ageing:	No

CURIOSITY

Malvasia Riojana is an indigenous grape from Rioja almost extinct. Sweetness is naturally enhanced stopping fermentation by natural procedures. Due to the small production, it is presented in 500 ml bottle.

TASTING NOTES

Visual: Especially clean, almost transparent with golden tones.

Aromas: Predominate stone fruits, floral in balance with delicate terpenic aromas and honey.

Taste: In the mouth it has a light texture with excellent sweetness and a persistent acidity. All these qualities will improve with a period of bottle-ageing.

GASTRONOMY

Serving suggestions: Recommended for entry with foie-gras, dry fruits and blue or cured cheeses. Also, it matches perfectly with dessert of chocolate as brownie or coulant with vanilla ice cream.

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