

SANTALBA ORANGE

2021



WINE

Brand: SANTALBA ORANGE
Type of wine: Orange/Macerated/brisado
Vintage: 2021
Denominación de Origen: D.O.Ca. Rioja
Subzone: Rioja Alta

VITICULTURE

Grape Varieties: 100%Viura
Vineryards: Sustainable
Vineyard location: Gimileo
Soil composition: Limestone - Clay
Vineyard altitude: 420-470 m
Harvest date: 10th October
Type of harvest: Manual

WINEMAKING

Destemmed: Partially
Grapes pressing: No
Maceration : Light weekly pumping during 9 months with skin contact.
Fermentation: Spontaneous and controlled. Semi carbonic maceration.
Barrel: No

CURIOSITY

Primitive and ancestral method in which white grapes are vinified and fermented, like the red ones, providing an orange colour with golden reflections and a very unique tannin.

Viura is our native variety in Rioja and we want to value it and pay homage to the first orange wines, made in Georgia more than 4,500 years ago.

TASTING NOTES

Visual: Golden yellow layer medium with orange reflections.
Aromas: Complex nose reminiscent of mandarin, citrus, grapefruit, stone fruit, thyme and white pepper.
Taste: Good acidity that makes it fresh and a pleasant tannin that gives it good balance and structure. It has body and character. slightly saline. Persistent on the palate and a slightly sweet long finish.

GASTRONOMY

Serving suggestions: Tapas, shrimp garlic, Jamon Iberico, blue fish, seafood, rice dishes and risottos, cured cheese platter, fresh pasta, chicken curry or tikka masala, Pad Thai...
Temperature of consumption: 8°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