

SANTALBA RESERVA



### WINE

<b>Brand:</b>	SANTALBA
<b>Type of wine:</b>	Reserva red
<b>Origen:</b>	D.O.Ca. Rioja
<b>Subregion:</b>	Rioja Alta
<b>Alcohol:</b>	14 %

### VITICULTURE

<b>Grapes varieties:</b>	100% Tempranillo
<b>Vineyards:</b>	Sustainable
<b>Vineyard location:</b>	Gimileo, Haro
<b>Vineyard training:</b>	Bush
<b>Soil composition:</b>	Chalky-Clay
<b>Vineyard altitude:</b>	482-505 m
<b>Irrigation :</b>	No
<b>Green harvest:</b>	Yes
<b>Harvest date:</b>	October 7 <sup>th</sup> -10 <sup>th</sup>
<b>Type of harvest:</b>	Manual

### WINEMAKING

<b>Destemmed:</b>	Yes
<b>Grapes pressing:</b>	Yes
<b>Prefermentative maceration:</b>	2 days
<b>Fermentation:</b>	Spontaneous and controlled
<b>Barrel ageing:</b>	18 months
<b>Racking:</b>	Every 6 months by gravity
<b>Type of oak:</b>	American, medium+ toasted
<b>Filtered:</b>	No

### CURIOSITY

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

### TASTING NOTES

**Visual:** deep color with lighter tawny hints. Beautiful legs produced by glycerin.

**Aromas:** concentration of aromas of ripe black fruit, licorice, violets and vanilla on top of spices and toasted bread.

**Taste:** Balanced in the mouth, there is a powerful back-taste and a long pleasurable finish to this elegant wine. It will open up and improve for hours in the glass. Great potential to age in the bottle.

### GASTRONOMY

**Serving suggestions:** Very good with roast meat, grills, duck in orange sauce, pork in mustard, mature and semi-mature cheese, venison in red wine, grilled wild mushrooms, casseroles, Iberian ham and so on.

**Temperature of consumption:** 17°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*