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WINE

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

VITICULTURE

Grapes varieties:	100% Tempranillo
Vineyards:	Sustainable
Vineyard location:	Gimileo, Haro
Vineyard training:	Bush
Soil composition:	Chalky-Clay
Vineyard altitude:	482-505 m
Irrigation :	No
Green harvest:	Yes
Harvest date:	October 11 th -15 th
Type of harvest:	Manual

WINEMAKING

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

CURIOSITY

Santalba is the union of the name and surname of Santiago Ijalba, founder of the winery and it represents the most classic line of Bodegas Santalba

TASTING NOTES

Visual: intense bright cherry-red wine with lighter tawny hints. Beautiful legs produces 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

RIOJA
DENOMINACION DE ORIGEN CALIFICADA

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