

SANTALBA ROSE

WINE

Brand:	SANTALBA
Type of wine:	Rose
Subregion:	Rioja Alta
Alcohol:	13 %

VITICULTURE

Grapes varieties:	100% Tempranillo
Vineyards:	Sustainable
Vineyard location:	Gimileo, Briones
Vineyard training:	Trellis
Soil composition:	Chalky-Clay
Vineyard altitude:	470-490 m
Harvest date:	October 12 th
Type of harvest:	Manual

WINEMAKING

Destemmed:	Yes
Grapes pressing:	No, free run juice
Prefermentative maceration:	2 hours
Fermentation:	Spontaneous and controlled

CURIOSITY

Using only red Tempranillo grapes we obtain this beautiful rose wine.

TASTING NOTES

Visual: Bright and light red with pastel blue glints.
Aromas: Intense raspberry character, with hints of violets and strawberry.
Taste: The flavor of the wine is fresh and lively sharp and it is mirrored in the aroma, and has concentrated berry fruit essence.

GASTRONOMY

Serving suggestions: Appropriate to drink with Pasta, rizzoto, Asiatic dishes, cheeses, Wok, tapas...
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.



Santalba