

SANTALBA SELECCION



**WINE**

**Brand:** SANTALBA  
**Type of wine:** Seleccion red  
**Origin:** D.O.Ca. Rioja  
**Subregion:** Rioja Alta

**VITICULTURE**

**Grapes varieties:** 100% Tempranillo  
**Vineyards:** Sustainable  
**Vineyard location:** Gimileo, Briones  
**Vineyard training:** Bush and Trellis  
**Soil composition:** Chalky-Clay  
**Vineyard altitude:** 470-520 m  
**Irrigation :** No  
**Green harvest:** No  
**Harvest date:** October 8<sup>th</sup> -11<sup>th</sup>  
**Type of harvest:** Manual

**WINEMAKING**

**Destemmed:** Yes  
**Grapes pressing:** Yes  
**Prefermentative maceration:** 1 day  
**Fermentation:** Spontaneous and controlled  
**Barrel ageing:** 5 months  
**Type of oak:** American, medium+ toasted  
**Filtered:** No

**CURIOSITY**

A brief time in oak gives it a oaky notes without losing its fruity character.

**TASTING NOTES**

**Visual:** red colour with blackish tones indicative of its youth but with a faint tawny rim.  
**Aromas:** Aromatic, fruity, fresh and pleasant with a vanilla sweetness.  
**Taste:** In the mouth it is surprisingly fruity and fresh with mouth-watering acidity.

**GASTRONOMY**

**Serving suggestions:** Drink with barbecues, rice dishes such as risottos, beef carpaccio with parmesan, beans or pulses and vegetables, pork in mustard, fresh pasta, curried chicken, nachos, tacos, paella ,lasagna, mousaka Eastern and spicy dishes.  
**Temperature of consumption:** 16°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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