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## WINE

**Brand:** SANTALBA  
**Type of wine:** Seleccion Rose  
**Subregion:** Rioja Alta

## 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<sup>th</sup>  
**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, risotto, Asiatic dishes, cheeses, Wok, tapas, nachos, tacos, paella ,lasagna, moussaka...  
**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

RIOJA  
DENOMINACION DE ORIGEN CALIFICADA

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