

SANTALBA BRUT NATURE RESERVA



WINE

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

VITICULTURE

Grapes varieties: 100% Viura
Vineyards: Sustainable
Vineyard location: Gimileo (Bigorta)
Vineyard training: Bush
Soil composition: Chalky-Clay
Vineyard altitude: 450 m
Harvest date: September 10th
Type of harvest: Manual in 15 kilos crates

WINEMAKING

Destemmed: Partially
Grapes pressing: Smooth and delicate after 6 hours skin maceration
Fermentation: Spontaneous and controlled
Ageing: 6 months sur lie
Tirage date: 10th February 2021

CURIOSITY

Viura is our indigenous variety in Rioja and excellent for this type of wine because of the good acidity. It prevents oxidation and gives the wine elegance and complexity.

TASTING NOTES

Visual: Bright pale yellow with fine bubbles that forms rosaries on the surface. The foam is durable
Aromas: intense and complex with hints of white flowers such as jasmine, pippin apple, brioche, toasted bread
Taste: volume and creaminess. Excellent texture, balanced acidity, a refreshing bubble, and an unforgettable and persistent finish. It will evolve very positively in the bottle.

GASTRONOMY

Serving suggestions: Recommended as an aperitif or paired with fish and shellfish, in particular oysters, scallops and lobster. It also combines very well with Iberian ham and black winter truffle and of course, at any time of celebration. Exceptionally gastronomic wine.

Temperature of consumption: 8°C – 10°C

STORAGE

It is recommended that this wine be kept in a cool, ventilated place where the temperature is constant. The bottles must be kept in a horizontal position, so that the wine is always in contact with the cork.