

88 PEÑIN  
POINTS

88 TANZER  
POINTS



VIÑA HERMOSA CRIANZA 2009

## WINE

**Brand:** VIÑA HERMOSA  
**Type of wine:** Crianza red  
**Vintage:** 2009  
**Origen:** D.O.Ca. Rioja  
**Subregion:** Rioja Alta  
**Alcohol:** 13,50 %  
**Total Production:** 85.330 bottles

## VITICULTURE

**Grapes varieties:** 100% Tempranillo  
**Vineyards:** Sustainable  
**Vineyard location:** Gimileo, Briones, Ollauri  
**Vineyard training:** Bush and Trellis  
**Soil composition:** Chalky-Clay  
**Vineyard altitude:** 482-539 m  
**Irrigation :** No  
**Green harvest:** Yes  
**Harvest date:** October 8<sup>th</sup> -11<sup>th</sup>  
**Type of harvest:** Manual

## WINEMAKING

**Destemmed:** Yes  
**Grapes pressing:** Yes  
**Prefermentative maceration:** 2 days  
**Fermentation:** Spontaneous and controlled  
**Barrel ageing:** 15 months  
**Racking:** Every 6 months by gravity  
**Type of oak:** American, medium+ toasted  
**Filtered:** Yes

## CURIOSITY

Viña Hermosa range represents the most classic line of Bodegas Santalba.

## TASTING NOTES

**Visual:** deep red wine with black hints and a tawny rim.  
**Aromas:** concentration of aromas of red fruit and vanilla on top of spices. Oak and fruit in equal.  
**Taste:** Balanced and powerful in the mouth, well-structured and harmonious.

## GASTRONOMY

**Serving suggestions:** Very good with grilled meat, duck in orange sauce, pork in mustard, mature and semi-mature cheese, grilled or stewed wild mushrooms, rice dishes, game, beans and pulses  
**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



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