



Bodegas y Viñedos
Alfredo Santamaría



Alfredo Santamaría selección especial

Origin: Spain

Appellation: DO CIGALES

Type: Red Crianza (aging in barrels)

Grape varieties: Tempranillo

Vinification

After grapes are harvested by hand, a traditional maceration with their skins takes place during 15 to 20 days, depending on the polyphenols richness of the harvest. Alcoholic fermentation at a controlled temperature, always below 30°C, followed by a malolactic fermentation at 22°C. A racking and a fining process that make the wine limpid and stable. Finally, the wine is settled at 5°C aprox. after which it is ready for aging.

The aging period consists on at least 12 months in American oak barrel and 12 months in bottle, always in the best conditions of temperature and moisture.

Bottling takes place without any aggressive process, for this reason it may contain sediments, being decanting recommended.

Production

Aging wine in limited production

Commercialization

Alfredo Santamaria red crianza is available after 30 months from its harvest. It is presented in boxes of 6 and 12 bordelesa bottles of 750 ml. each.

Tasting profile

Tempranillo of 14% vol. alcohol aprox. Deep red layer of colour and purple edge. Thick tear. High aromatic intensity which contains hints of fruits, spices and wood. In the mouth is meaty and with firm tannins which leave a long lasting fruit flavour.

Consumption

Excellent within 10 years. Serving temperature: 16°C aprox. It is recommended for ibéricos, cured cheeses, red meats and roast.