



## Designation of Origin

D.O.Ca. Rioja

## Vintage

2017

## Ageing

18 months in American and French oak barrels (225 litres), rest in bottle.

## Type of bottle

Personalised bordeaux bottle of 75 cl., bordeaux tradition 1,5 cl..

## Varietals

Tempranillo (95%), Graciano (5%)

## Winemaking

The wine is devatted after careful tasting, normally after a period of three weeks.

The wine then is conducted with gravity to our underground caves where the wine is fined and stabilized in Bordeaux barrels.



“ A modern Rioja, with characteristic fruit dominance of the Alava tempranillos. With creamy woods, fine integrated. A corporeal mouth, enveloping and long. Attractive nose. Very good ability to aging. ”

Roberto Martínez. Enólogo.

## Tasting Note

Colour: Ruby.

Aroma: Very intense, yet subtle. Notes of wild black fruits - sloe, blackberry - and fruit preserves are perfectly blended with notes of toasted fine wood.

Palate: Dense mouthfeel, structured and long lasting. Fruity and spiced aftertaste with notes of mocha and dark chocolate. Structured, round, and with a well balanced acidity.

## Analysis

Graduation: 13.5% vol.

Free SO<sub>2</sub> : 31 mg/l.

Total SO<sub>2</sub> : 94 mg/l.

Total acidity: 5.4 g/l (a.s.).

Volatile acidity : 0.62 g/l (a.a.).

Residual sugar : 1.7 g/l.

## Viña Salceda Reserva