



Designation of Origin

Rueda

Vintage

2018

Ageing

Young wine.

Type of bottle

White Burgundy of 75 cl.

Varietals

Verdejo (100%).

Winemaking

Made by direct pressing with a slight maceration in the press itself. Medium settling, to accentuate the varietal aromas of the musts and fermentation at low temperature. The wine remains in contact with its fine lees until bottling.



“ Intense and very aromatic wine. Pleasant herbal notes in the mouth and with a good balance between fruit and acidity. ”

Cesar Muñoz. Winemaker.

Tasting Note

Straw yellow color with greenish trim. Clean intense and very aromatic nose with predominance of tropical fruit, white fruit and typical herbaceous varietal background (hay, broom). The palate is alive, fresh and persistent

Analysis

ABV: 13,35 % vol.
Free SO₂: 23 mg/l.
Total SO₂: 98 mg/l.
Total acidity: 3,62 g/l (a.s.).
Volatile acidity: 0,30 g/l (a.a.).
Residual sugar: 1,9 g/l.

Viña Salceda Verdejo

