



Designation of Origin

D.O.Ca. Rioja

Vintage

2018

Ageing

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

Type of bottle

Bordeaux Conic Fustrum bottle of 75 cl.

Varietals

Tempranillo

Winemaking

After a brief maceration, the wine ferments at a controlled temperature. During this process, manual punch downs allow for a gentle extraction. Between 15 and 18 days pass between vatting and pressing.



“An exceptional quality wine, full body, a dense and silky mouthfeel. The average age of the vineyards is 40 years, in clay-chalk soils with a medium consistency, ideal for an elite viticulture.”

Roberto Martinez. Enólogo.

Tasting Note

Colour: The purple-coloured around the rim reflect its youth.

Aroma: On the nose black fruit, black pepper and balsamic herb aromas and some smoky notes from the ageing, creating a harmony and balance wine.

Palate: A juicy elegant tannins with a pronounced intensity and a long finish. A wine with great personality.

Analysis

Graduation: 14,5 % vol.

*Contain sulphites.

**Conde de la Salceda
Reserva**