

VIÑA SALCEDA RESERVA 2013

D.O. Calificada Rioja



ORIGIN

From our own vineyards, including the plots of Pagos de la Flor, Postes, and El Roquial, among others. Vines are over 40 years old. All of the plots have a very similar profile, which is ideal for high quality viticulture. The altitude ranges between 410 and 450 meters and the vines, which grow in clay-chalk soils with a medium consistency, are cultivated in the traditional goblet style using sustainable methods. Their sun exposure, altitude, soil, as well as proximity to the Ebro River provide the right conditions for the vines to ripen completely sooner than usual for this latitude, in a balanced way. The wines produced are full-bodied and elegant with excellent acidity, moderate alcohol, and a marked fruit character that is unique to the Tempranillos of Alava. They also have an excellent aging capacity.

VINTAGE CHARACTERISTICS

It was a complicated year from the viticultural standpoint. The vegetative cycle was characterized by very high levels of precipitation and low temperatures in the spring which delayed the cycle and caused uneven ripening, nevertheless favorable weather in September and October helped the vine reach optimal ripeness.

VARIETAL 95%Tempranillo, 5% Graciano.

HARVEST

Exclusively manual harvest of selected whole bunches.

VINIFICATION

Traditional and artisanal methods with 100% destemming. After cold maceration, extraction commences in a individualized way with consistent pumping over, manual stirring and délestages. After fermentation is completed, warm maceration commences. The wine is devatted after careful tasting, normally after a period of three weeks. The wine is then conducted with gravity to our underground caves where the wine is fined and stabilized in Bordeaux barrels.

AEGING

The wine has aged in French and American oak barrels for at least 18 months, during which time the barrels are racked twice.

ALCOHOL 13,5% vol

TASTING

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.

CELLARING

Excellent evolution during the 10 to 12 years after production.

PAIRING

Ideal for red meats, roasts, traditional stewed meat, spiced dishes (curry), and strong cheeses.

SERVING TEMPERATURE 16-17°C

CONTIENE SULFITOS.



www.vinasalceda.com

VIÑA SALCEDA

Carretera de Cenicero, Km. 3 01340 Elciego (Álava)

P. +34 945606125 info@vinasalceda.com