



Designation of Origin

D.O.Ca. Rioja

Vintage

2014

Ageing

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

Type of bottle

Bordeaux Conic Fustrum bottle of 75 cl and 1,5 cl.

Varietals

Tempranillo (100%)

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.



Conde de la Salceda Reserva

“ 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. ”

Cesar Muñoz. Enólogo.

Tasting Note

Colour: Deep garnet.

Aroma: Fine and complex. Predominance of black fruit, blueberry jam, and plum over a background of spices and notes of fine wood.

Palate: Intense and full, balanced and structured. Very long finish.

Analysis

Graduation: 14,5% vol.

Free SO₂ : 11 mg/l.

Total SO₂ : 56 mg/l.

Total acidity : 5,4 g/l (a.s.).

Volatile acidity : 0,72 g/l (a.a.).

Residual sugar : 2,4 g/l.