



Designation of Origin

Rioja Qualified

Sub-region

Rioja Alavesa (Elciego)

Vintage

2019

Ageing

Matured for a minimum of 12 months in American oak barrels and another 12 months in the bottle, where the wine continues to mature.

Varietals

Tempranillo 100%. Low yield.

Winemaking

Fermented in stainless steel vessels.



FOR MODERN WINE BARS AND TABLES

La Salceda is the wine of modernity. It connects with its traditional character, with classic ageing methods and meets even the highest expectations. But at the same time, it embodies modern seductiveness. Character, freshness and that touch of juicy fruit that's so popular. The best partner.

Roberto Martinez. Winemaker.

Tasting note

Dreep cherry, with a violet rim.

Very expressive nose, with hints of red fruit, spices and oak aromas. Complex and rounded palate.

Delicious, long lasting and wonderfully balanced. Very personal and seductive.

Analysis

ABV: 14% vol.

Free SO₂: 28 mg/l.

Total SO₂: 64 mg/l.

Total acidity: 5,2 g/l (a.s.).

Volatile acidity: 0,35 g/l (a.a.).

Residual sugars: 1,5 g/l.

*Contains sulphites.