

VIÑA SALCEDA CRIANZA

DESIGNATION OF ORIGIN

Rioja

VINTAGE

2020

AGEING

12 months

WINEMAKING

Destemmed, without crushing, cold pre-fermentation maceration for 5 days. Alcoholic fermentation for 10 days at controlled temperature. Subsequent malolactic fermentation in concrete.

VARIETALS

Tempranillo & Garnacha

ANALYSIS

ABV: 14,5%



Viña Salceda

"Viña Salceda is reborn: Exceptional, contemporary and vibrant Crianza".

David González - Winemaker

TASTING NOTE



Ruby red color, with violet hues.



Very intense nose. At first, pleasant notes of vanilla, coming from the aging, sweet. Then spices: white pepper, bay leaf and nutmeg.



Full mouthfeel, great balance, with very good volume and intensity. Crisp acidity that acts as the backbone of the wine and provides a final freshness that invites you to drink again.