

VIÑA SALCEDA
BLANCO
ON LEES

DESIGNATION OF ORIGIN

Rioja

VINTAGE

2023

AGEING

Aged on lees for 4 months in concrete tanks.

WINEMAKING

Direct pressing of the grapes, static racking. Alcoholic fermentation of the different varieties separately at a controlled temperature between 14-16°C, with subsequent blending.

VARIETALS

Viura & White Tempranillo

ANALYSIS

ABV: 14% vol.



Viña Salceda

*“White on lees,
with a gastronomic and versatile profile”.*

David González - Winemaker

TASTING NOTE



Nice lemon-yellow color, with greenish reflections.



Attractive citrus base, grapefruit peel. White flowers, then gentle creamy notes from aging on lees. Also, fresh fruit, peach, banana.



Very balanced palate, with good acidity, but also with volume. Ample, but maintaining freshness. An excellent evolution in the bottle is predicted. Citrus finish coming from the freshness of the Alto Najerilla grapes, long and lingering.