



ELCIEGO
RIOJA ALAVESA

Designation of Origin

D.O.Ca. Rioja

Vintage

2017

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. ”

Roberto Martinez. Enólogo.

Tasting Note

Colour: Ruby red, high intensity.

Aroma: Very intense and complex, with hints of red fruits, spices. Perfectly integrated barrel ageing, balanced with the varietal notes.

Palate: Powerful entry and long aftertaste. A wine with great personality.

Analysis

Graduation: 14% vol.

Free SO₂ : 41 mg/l.

Total SO₂ : 123 mg/l.

Total acidity : 5.05 g/l (a.s.).

Volatile acidity : 0.60 g/l (a.a.).

Residual sugar : 1.9 g/l.