



Designation of Origin

Rioja Qualified

Sub-region

Rioja Alavesa (Elciego)

Vintage

2018

Ageing

18 months in French and American oak Bordeaux barrels, plus a further 12 months in the bottle.

Type of bottle

Bordelesa Personaliza de 75 cl.,
Bordelesa Tradición Magnum.

Varietals

Tempranillo (95%), Graciano (4%) & Mazuelo (1%).

Winemaking

Devatting is decided on the basis of tasting criteria, normally after a period of approximately of three weeks. The wine is conducted through gravity to our subterranean cellars where it is refined and stabilised in Bordeaux barrels.



ENDLESS DISTINCTION

Viña Salceda Reserva is a liquid echo of history. A wine that comes from the past and promises a serene and distinguished future. Made from the best grapes and designed to seduce. Always worth rediscovering. Heritage and true character.

Roberto Martinez. Winemaker.

Tasting note

Medium cherry colour.

Aromatically it reminds us of stone fruits (cherries and fresh plums) well combined with spicy notes and a creamy background.

In the mouth it is intense, complex and with a very polished tannin due to the years of ageing in oak.

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It is a long, enveloping, sapid wine with a great capacity for ageing.

Analysis

ABV: 13.5% by Vol.

Free SO₂: 18 mg/l.

Total SO₂: 119 mg/l.

Total acidity: 5.25 g/l (s.a.).

Volatile acidity: 0.62 g/l (a.ca).

Residual sugar: <2 gr/l.

* Contains sulphites.