



Qualified Designation of Origin

D.O.Ca. Rioja

Vintage

2017

Ageing

18 months

Type of bottle

Bordeaux, cylindrical conical of 75 cl and Magnum.

Varietals

Tempranillo (100%)

Winemaking

Made with the best grapes harvested in 2017, from some of our most emblematic vineyards which have contributed throughout all this time to the essence of Viña Salceda.



**The essence of
Viña Salceda,
and all of its
character.**

Tasting Note

Grapes cultivated in keeping with our best tradition and then harvested manually cluster by cluster provide us with a balanced, full-bodied red wine in which fresh black fruits clearly predominate, making for a juicy and ripe palate.

Analysis

ABV: 14,3% vol.

Free SO₂ : 23 mg/l.

Total SO₂ : 64 mg/l.

Total acidity : 6,2 g/l (a.s.).

Volatile acidity : 0,50 g/l (a.a.).

Residual sugar : 2,2 g/l.