

Qualified Designation of Origin

D.O.Ca. Rioja

Vintage 2017

Ageing 18 months

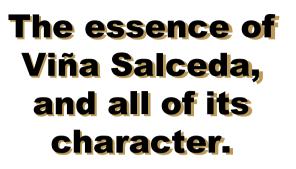
Type of bottle Bordeaux, cylindrical conical of 75 cl and Magnum.

> 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.





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.



50 ANIVERSARIO

AULVERSAUD

RIOJA

Salcea