

# Viña Salceda

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## ENTRESIERRAS

### ■ ORIGIN

*Entresieras* is born in a landscape defined by two mountain ranges: the Sierra Cantabria to the north and the Sierra de la Demanda to the south. This is where the two areas of origin meet: the Sonsierra and the Alto Najerilla.

In the **Sonsierra**, old vineyards mainly of Viura grow on poor, limestone soils with good exposure.

In the **Alto Najerilla**, there are Viura vines from co-planted vineyards with Gamacha and some Calagraño, along with Tempranillo Blanco from a high-altitude, cool plot with iron-rich red soils that promote water retention and enhance the wine's freshness.

### ■ INFORMATION

- **Type of wine:** Still White Wine
- **Apellation:** D.O.Ca. Rioja
- **Vintage:** 2023
- **Grape varieties:** Mayoritariamente Viura, Tempranillo blanco y un pequeño aporte de Alarije y Calagraño.
- **Graduation:** 14% vol.
- **Aging:** Aged for 12 months
- **Serving temperature:** Recommended serving temperatura between 10 y 12 °C



### THE EXPRESSION OF SONSIERRA AND ALTO NAJERILLA

*One area complements and enhances the other. Alto Najerilla provides sharp Viuras, with vibrant acidity and great aging potential, as well as Tempranillo Blanco, which brings more fruity notes and breadth on the palate. On the other hand, the Viura from Sonsierra contributes structure, complexity, Rioja typicality, and a certain limestone-driven savoriness.— David González, Winemaker*

### ■ WINEMAKING

Three separate harvests depending on the area and grape variety. First the Tempranillo Blanco, followed by the Viuras from Sonsierra, and finally those from Alto Najerilla.

Aged for 12 months in barrel, foudre, and concrete egg on its fine lees, followed by the final blending.

Fermentation with indigenous yeasts.

### ■ TASTING NOTES

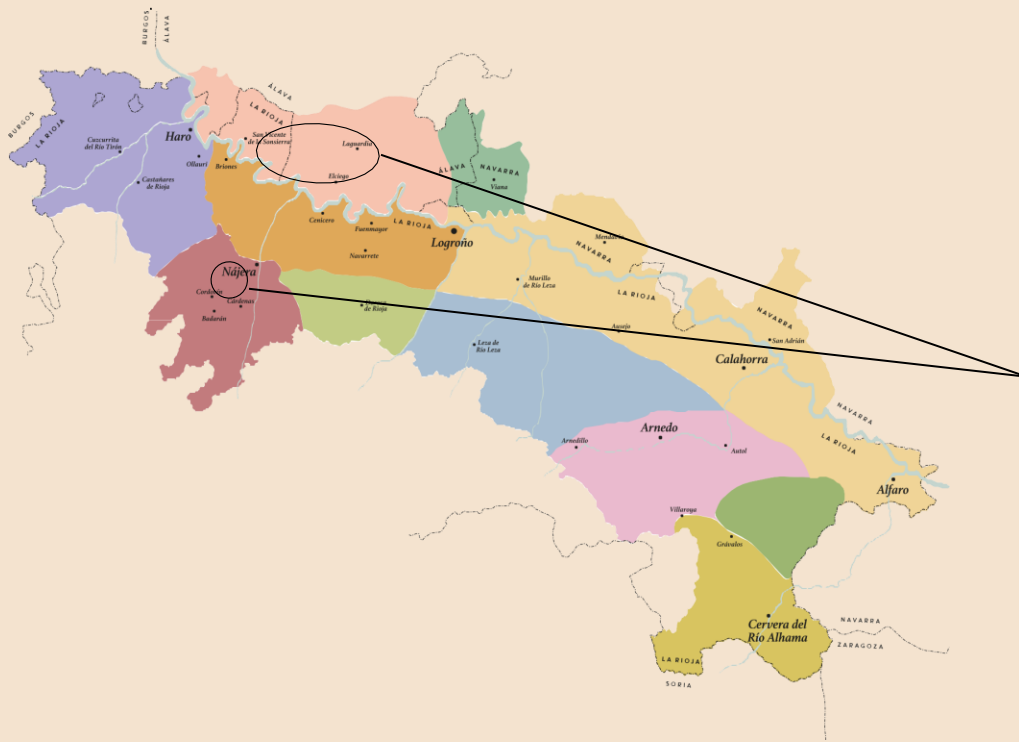
**Appearance:** New gold color, clean and bright.

**Nose:** High aromatic intensity. Aromas of stone fruit stand out, especially peach, along with vegetal notes of nettle and tomato leaf. More indulgent nuances of pastry cream and honeycomb also appear, with subtle toasted hints. The whole is wrapped in mineral notes of gypsum and chalk derived from the limestone soils.

**Palate:** Very full-bodied and broad, with good acidity that balances the wine. Long, savory, with a slightly bitter finish that prolongs the sensations. Elegant, complex, and with great aging potential..



# GAMA PARAJES ENTRESIERRAS



WHITE  
ENTRESIERRAS



**Entresierras** is born from the blending of Sonsierra and Alto Najerilla, two historic areas of Rioja that, together, give rise to a great age-worthy white wine—complex, balanced, and with a pronounced mineral character.