

VIÑA SALCEDA LA RELLANILLA

DESIGNATION OF ORIGIN

Rioja

VINTAGE

2025

AGEING

6 months of ageing.
70% in concrete tanks with fine lees,
and 30% in foudre.

WINEMAKING

Fresh and fruity wine from the 2025 vintage.
Uncrushed grapes fermented at low temperature.

BLEND

Single varietal Tempranillo
*From vines planted in a 5.5 hectare vineyard in
La Rellanilla, located in Laguardia.*

ANALYSIS

14,5% vol.



Viña Salceda

TASTING NOTE



High robe, still with a purple rim, very attractive colour.



High intensity on the nose. Aromas of black fruit, blackberries, blueberries... A lot of depth, with aromas from the chalky soil reminiscent of chalk, also floral notes reminiscent of violets and spicy notes of liquorice.



The palate is full but silky, with very good volume and very round tannins. Correct acidity that brings balance to the wine.