



## Designation of Origin

Rioja Qualified

## Sub-region

Rioja Alavesa (Elciego)

## Vintage

2020

## 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 (91,5%), Grenache (7%) Graciano (1%) Mazuelo (0,5%).

## 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.

[www.vinasalceda.com](http://www.vinasalceda.com)



## Viña Salceda Reserva

### 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: 14% by Vol.

Free SO<sub>2</sub>: 23 mg/l.



Total SO<sub>2</sub>: 110 mg/l.

Total acidity: 5.04 g/l (s.a.).

Volatile acidity: 0.58 g/l (a.ca).

Residual sugar: <2 gr/l.

\* Contains sulphites.

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