

Viña Salceda

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CABEZAPARDA

ORIGIN

Wine made from old Garnacha bush vines, some of them over a hundred years old. Grown in the Alto Nájera region, specifically within the triangle formed by Badarán, Cordovín, and Cárdenas.

Clay soils rich in iron, with veins of limestone and flint, and a surface scattered with rounded stones.

INFORMATION

- **Type of wine:** Still red wine
- **Appellation:** D.O.Ca. Rioja
- **Vintage:** 2024
- **Grape varieties:** Garnacha
- **Graduation:** 13% vol.
- **Aging:** Aged for 1 year
- **Serving temperature:** Recommended serving temperature between 14 and 16 °C

WINEMAKING

Destemmed without crushing, followed by cold pre-fermentation maceration for 5 days. Alcoholic fermentation lasted 10 days under controlled temperature.

Aged for one year in a combination of 225L French oak barrels, 2,500L French oak foudres, and concrete egg-shaped tanks.

TASTING NOTES

Appearance: Cherry red color, pale intensity, clean and bright.

Nose: High aromatic intensity. At first, fresh red fruits stand out redcurrants, wild strawberries followed by subtle spicy notes, particularly white pepper. These aromas are wrapped in a remarkably mineral and ferrous character, typical of the clay-iron soils of Alto Nájera. More mineral than fruity. No hints of toast or oak that might mask the grape's true identity. As the wine opens up, the mineral note becomes dominant over the rest. A very fresh Garnacha, clearly expressive of its origin.

Palate: Broad and lively, with excellent, crisp acidity. Juicy, with no noticeable tannins or astringency. The finish evokes wild red berries, long and persistent. Fine and very elegant.



THE SUBTLETY OF ALTO NAJERILLA

A very fresh profile, with red fruit, great complexity, and a remarkable expression of Garnacha's mineral character in the wine. Exceptionally polished tannins and an "ethereal" quality.

David González, Winemaker



GAMA PARAJES CABEZAPARDA



Cabezaparda 2106 m



Cabezaparda is the peak that rises next to **San Lorenzo**, **the highest mountain in La Rioja**. It's the place everyone asks about. The one that sparks curiosity. And the one you'll never forget.