

Vina Salceda

Blanco Sobre Lias Rioja 2025



WHITE
STILL WINE



SPAIN



RIOJA

TASTING NOTE

Lemon-yellow with green reflections. Citrus, grapefruit peel and white flowers lead, followed by subtle lees creaminess plus peach and banana. Balanced, fresh and rounded, with good acidity, volume and a long citrus finish from Alto Najerilla grapes. Excellent bottle evolution expected.

VITICULTURE

Old vines in vase from Rioja Alavesa, subzone of Sonsierra and Alto Najerilla, where varieties of different types of soils are mixed between clay-carcareous and more ferrous soils, with different microclimates.

VINIFICATION

Direct pressing of the grapes, static racking. Alcoholic fermentation of the different varieties separately at a controlled temperature between 14-16°C, with subsequent blending.

FOOD MATCHING

Perfect food pairing with grilled fish, seafood and rice dishes among others. Ideal to enjoy by the glass, as a starter or with a small aperitif on a terrace.

SIZE	75cl
VINTAGE	2025
ABV	13.5%
GRAPE VARIETIES	Viura (74%), Tempranillo (26%)
CLOSURE	Natural Cork
SKU CODE	M0966125
EXPRESSION	White, Round and Fruity
COUNTRY	Spain
REGION	Rioja
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.38
TOTAL ACIDITY	3.6g/l Tartaric
RESIDUAL SUGAR	1.6g/l
SKU	M0966125