Vina Salceda

Puente de Salceda Reserva 2018

[Image not available]

 SIZE
 75cl

 VINTAGE
 2018

ABV 14%

GRAPE VARIETIES Tempranillo (96%), Blend

of indigenous grapes

(4%)

CLOSURE Natural Cork

SKU CODE M0956118

EXPRESSION Red, Richly Textured and

Full-Bodied

country Spain

REGION Rioja

ALLERGENS Sulphur

CLOSURE Natural Cork

РН 3.59

TOTAL ACIDITY 3.4g/I Tartaric

RESIDUAL SUGAR 2g/l

SKU M0956118







RED STILL WINE

SPAIN

rioja

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. due to the years of bottle ageing. It is a long, enveloping, sapid wine with a great capacity for ageing.

VINIFICATION

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.

FOOD MATCHING

It harmonizes ideally with all types of meat stews, from beef to game dishes. It is ideal with lamb and roast suckling pig, and goes very well with fish recipes, such as Biscayanstyle cod. Its good pairing with chocolate desserts is surprising.

