Vina Salceda

Puente de Salceda Reserva 2020



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 three weeks, after which the wine is moved by gravity to 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 Biscayan-style cod. Its good pairing with chocolate desserts is surprising.

SIZE	75cl
VINTAGE	2020
ABV	14.5%
GRAPE VARIETIES	Tempranillo (96%), Blend of indigenous grapes (4%)
CLOSURE	Natural Cork
SKU CODE	M0956120
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Spain
REGION	Rioja
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.59
TOTAL ACIDITY	3.4g/l Tartaric
RESIDUAL SUGAR	2g/l
SKU	M0956120