Vina Salceda

Puente de Salceda Verdejo 2023

[Image not available]

SIZE 75cl

VINTAGE 2023

ABV 13%

CLOSURE Natural Cork

SKU CODE M0926123

COUNTRY Spain

REGION Rueda

ALLERGENS Sulphur

CLOSURE Natural Cork

РН 3.28

TOTAL ACIDITY 5.2g/I Tartaric

RESIDUAL SUGAR 1.1q/I

sкu M0926123



STILL WINE









RUEDA

TASTING NOTE

Bright straw yellow color with greenish reflections. Intense and very aromatic on the nose, with notes of stone fruits, white fruits and citrus. Aromas of hay and hints of aniseed are appreciated. Very balanced and intense on the palate with a long persistence where fresh fruit notes reappear.

VITICULTURE

Rueda is located on the plateau at 700-800 meters above sea level, where there is a temperate Mediterranean climate and gravelly soils.

VINIFICATION

Made by direct pressing with a slight maceration in the press itself. Medium settling, to accentuate the varietal aromas of the musts and fermentation at low temperature.

FOOD MATCHING

Ideal for tapas and midday and afternoon drinks. Its excellent pairing with cured ham. Salads, fish dishes, paella and soft, creamy cheeses that even have a curing time.

