Vina Salceda

XIII Lunas Tinto 2025



RED STILL WINE | SPAIN | RIOJA

TASTING NOTE

Aromas of blackberries, redcurrants, and liquorice. The palate is round and medium-bodied, offering smooth tannins and a fruit-forward finish.

VINIFICATION

Hand-harvested grapes from the Rioja Alta region are fermented in temperature-controlled stainless-steel tanks. The wine is then aged for twelve months in oak barrels.

FOOD MATCHING

Excellent match for grilled lamb, barbecued chicken, and mushroom risotto perfectly. It also pairs excellently with cured meats, rich stews, or pasta dishes.

SIZE	75cl
VINTAGE	2025
ABV	13.5%
GRAPE VARIETIES	Tempranillo (95%), Garnacha (5%)
CLOSURE	Agglomerate Cork
SKU CODE	M1076125
EXPRESSION	Red, Light and Juicy
COUNTRY	Spain
REGION	Rioja
ALLERGENS	Sulphur
CLOSURE	Agglomerate Cork
PH	3.58
TOTAL ACIDITY	3.4g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	M1076125