

Vina Salceda

Blanco Sobre Lias 2024



VITICULTURE

Old vines in vase from Rioja Alvavesa, 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.

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|-----------------|-----------------------------------|
| SIZE | 75cl |
| VINTAGE | 2024 |
| ABV | 13.5% |
| GRAPE VARIETIES | Viura (74%), Tempranillo (26%) |
| CLOSURE | Natural Cork |
| SKU CODE | M0966124 |
| 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 | M0966124 |