

**Vina Salceda**

# Puente de Salceda Verdejo 2023



## 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.

SIZE	75cl
VINTAGE	2023
ABV	13%
CLOSURE	Natural Cork
SKU CODE	M0926123
COUNTRY	Spain
REGION	Rueda
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.28
TOTAL ACIDITY	5.2g/l Tartaric
RESIDUAL SUGAR	1.1g/l
SKU	M0926123