

Vina Salceda

XIII Lunas Blanco 2023



TASTING NOTE

Lime yellow color, clean and bright. Citrus, stone and tropical notes. Fresh, clean and balanced palate with a long and persistent ending.

VITICULTURE

Grapes from the upper Najerilla Valley subzone, Atlantic climate with clay soils.

VINIFICATION

Full destemming, cold pellicular maceration for 24 hours. Extraction of the free-run juice by bleeding and subsequent pressing at low pressures, obtaining the must that ferments at temperature (16°C) in stainless steel tanks until the end of fermentation.

FOOD MATCHING

Perfect for midday and afternoon drinks. Ideal with all types of salads, fish recipes, seafood rice and sushi.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Viura (100%)
CLOSURE	Agglomerate Cork
SKU CODE	M1066123
EXPRESSION	Red, Light and Juicy
COUNTRY	Spain
REGION	Rioja
ALLERGENS	Sulphur
CLOSURE	Agglomerate Cork
PH	3.25
TOTAL ACIDITY	4.1g/l Tartaric
RESIDUAL SUGAR	1.9g/l
SKU	M1066123