

Salva Crianza 2015

TASTING NOTES

VISUAL

Cherry red with garnet trim, with abundant tears slowly and sharp fall.

NOSE

Intense and complex. Ripe red and black fruit, blackberry, raspberry and cherry ripe cherry, with balsamic and spicy traces. Roasted cocoa, much minerality and hints of rain forest,

PALATE

Powerful and elegant, balanced runs through the mouth, very tasty, stand black berries flavored with cocoa and spices. Refreshing acidity and minerality, with a long, lingering aftertaste tasty.



WINE

Salva Crianza 2015

WINERY

Bodegas Salva

ORIGIN

DOC Rioja

GRAPE VARIETY

Tempranillo

ALCOHOL

14%

VITICULTURE

This wine is made from a selection of several clones of Tempranillo, grown in the main three soil types of La Rioja Alta; Ferruous clay (Red Clay), Calcareous clayey (White Clay), and Stony Alluvial (Cascajos). All to seek greater complexity and elegance in the wine.

OENOLOGY

Salva

PRODUCTION

20.000 Bottles

ELABORATION

Fermented at 28°C and macerated for 28 days in stainless steel, the wine remains in oak 80% American and 20% French during 12 months, and stabilizes naturally in stainless steel tanks for a year.