

Salva Reserva

TASTING NOTES

VISUAL

Black cherry color, with upper middle layer. Clean and bright.

NOSE

Intense and complex aromas, that appear as the wine opens. Ripe black fruit, cedar, balsamic notes, mint, leaf snuff fresh, toasted oak, coffee and cocoa and earthy notes.

PALATE

Intense start that fills the mouth, noticeable acidity. Wood notes perfectly assembled with red and black berries, currants, blackberries, menthol, nutmeg, chocolate, smoke and quite minerality appears. Velvety, round and soft tannins.



WINE

Salva Reserva

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; Ferrous clay (Red Clay), Calcareous clayey (White Clay), and Stony Alluvial (Cascajos). All to seek greater complexity and elegance in the wine.

OENOLOGY

Salva

PRODUCTION

4.000 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 36 months, and stabilizes naturally in stainless steel tanks for a year.