



TECHNICAL SHEET

FOS SALTAVIÑAS

2019

WINEMAKER:	Michel Murua
APPELLATION:	DOCa Rioja. (Rioja Alavesa)
VINTAGE:	2019
AGEING:	12 months in French & American oak barrels.
VARIETALS:	100% Tempranillo
ALCOHOL:	14%
SOILS:	Clay-calcareous and alluvial soils.

CLIMATE: Mediterranean with Atlantic influence.

WINEMAKING: Selection of vineyards with different terroirs throughout Elciego area. Vineyards of Tempranillo tinto over 50 years old (gobelet pruning). Hand-picked grapes by plot in order to vinify each area separately and therefore adapt the winemaking process according to the needs of each single plot. Cold pre-fermentative maceration before alcoholic fermentation at cool temperature (less than 25°C) in order to maintain the freshness and the fruity character. Ageing in French and American oak barrels .

TASTING NOTES: Cherry red, well covered, clean and bright. Varietal bouquet of ripe fruit, mixed with toasted oak well integrated reminiscent of cocoa and vanilla. In mouth feel is well built, balanced and harmonious, with fine tannins and broad finish.





AGEING POTENCIAL:	7 years
SERVING TEMP.:	16º C Burgundy glass
AVAIL. FORMATS:	Bottle of 75 cl)
ALLERGIES:	None, except sulphites
VEGETARIANS:	Suitable. No animal product was used during the elaboration.
FOOD PAIRING:	

RATINGS:

Decanter	90
Guía SeVi	94

EAN/GTIN 13: 8437008816081

EAN/GTIN 14: 28437008816085

