



El placer de lo inesperado

SALTAVIÑAS

Vino de zona, Rioja Alavesa.

Authentic and universal, to be enjoyed at any time.

Production
80.000 bottles.

Serving temperature
At 16°C in a Burgundy glass.

Winemaker's notes, Michel Murua

Born to be popular, capable of satisfying even the most discerning palates, whether they are wine enthusiasts or not. Versatile and with its own style.

Harvest 2022

The vegetative cycle of 2022 was especially fast, marked by high temperatures from May and a scarcity of rainfall until the month of August. These conditions resulted in a harvest with an extraordinary sanitary state and optimal ripening. The result is balanced wines, with good structure, notable aromatic intensity, and high aging potential.

Vineyards and terroir

Originating from different estates of tempranillo with an average age of 35 years, in soils of various textures, from clay-limestone to clay-sandy, in order to explore different aromatic profiles.

Production and ageing

Manual harvesting in grape bins, kept at 5°C for 12 hours. Berry selection by an optical sorter. Each plot is vinified separately at temperatures below 25°C. After malolactic fermentation, aging takes place in 225L and 500L French (70%) and American (30%) oak barrels and casks for 12 months.



Bodegas Fos

Término Vialba s/n, Elciego (Álava) · Tel. +34 945 606 681 · fos@bodegasfos.com