



Cno. De Ventosa S/N, 26371 Ventosa, La Rioja, Spain
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The grapes used to produce this wine come from Viura vines. Grapes are hand-harvested in 15 kg plastic boxes. Bunches are selected one by one on the grape sorting table. Afterwards, they are destemmed and crushed and transferred to stainless steel truncated cone deposits. The juice is cold pre-fermented for 24 hours to extract a maximum number of fruity aromas. A vertical press is used and the grapes are fermented in stainless steel deposits and aged in new French and Hungarian oak barrels for 2 months.

TASTING NOTES

Brilliant yellow colour with greenish edges. Aromas of white flowers, citric fruits and grapefruit. Good entrance in the mouth thanks to its balanced acidity. Very subtle with light woody notes.



Type of wine: White
Denomination of origin: D.O. Calificada Rioja
Varieties: 100% Viura

Harvest: Manual
Fermentation: Stainless steel tanks
Pressing: Pneumatic press

Aging: 2 months in oak barrel
Type of oak barrel: French and Hungarian oak
Bottle: Bordelesa 75 cl

LOGISTIC SHEET

BOTTLE

Type of bottle: Bordelesa
Capacity: 0.75 l.
Gross weight: 1200 gr.
Glass weight: 450 gr.
Type of cork: Natural (49 x 24 mm.)
Type of capsule: Poly laminate
Height x Width: 313 x 73,8 mm.
EAN Code: 8437014313239

CASE

Type of case: Carton
Bottles x case: 6 bottles
Gross weight: 7,200 kg.
Height x Length x Width: 31,9 x 22,7 x 15,5 cm.
EAN Code: 8430961201246

PALLET

Type of pallet: Europalet (80 x 120 cm.)
Cases x Europalet: 96 cases
Cases x layer: 24 cases
Gross weight: 715 kg.
Pallet weight: 22,50 kg.
Pallet protection: Retractable film
Height x Length x Width: 1,30 x 1,20 x 80 cm.