



LAS SALINAS BELTZA

VARIETIES

Tempranillo 100%

ESTATE

Carravalseca, next to a natural saltwater lagoon, Laguardia

AVERAGE AGE OF THE VINEYARD

60 years

HARVEST

Manual harvest, first week of October, grape selection in the vineyard and on the sorting table, destemming grain by grain, no use of pumping for racking.

VINIFICATION

Alcoholic fermentation for 14 days at a controlled temperature of 28°C

AGING

12 months in French oak barrels and 2 months in concrete egg-shaped vessels

TASTING NOTES

It is a high-intensity cherry-colored wine, complex and elegant. On the nose, intense aromas of fruit, wood, spices, balsamic notes, and good oak are found. It is flavorful on the palate with a structured, polished, and long finish. Serve between 16°C and 18°C.

MARIDAJE

Red meats, roasts, stews; both large and small game.

ALCOHOL CONTENT

14.0%



Red
Reserva



Tempranillo
100%



Vol%
14.0%



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in concrete egg-sha-
ped vessels