



BODEGAS
SALADO



TURDETANO TINTO JOVEN

First red wine made and bottled in the Aljarafe.

Turdetano Tinto young, made with “tempranillo” grapes, from the first red from the first red vineyard Alcor. The situation of our vineyard allows the grapes receive proper sunlight during the day and night westerly winds allow also to reach grapes to cold temperatures overnight. This alternation of temperature causes the to ripen slowly keeping good acidity.

Cherry red color, medium intensity. Aroma of black and red fruits, with some licorice. Enter tannicity mouth with sweet, nervous acidity and slightly bitter finish.

Suggestions:

Recommended to serve 14° and 16°

Alcohol. - 14% vol.

Marriage with:

Ideal with meat or vegetable paella, pasta with light sauces, poultry and pork, stews, grilled tuna and soft cheeses.

BODEGAS SALADO

In 1810, Mr. Ramón Salado founded these wineries that alter five generations are presided by Rafael and Santiago Salado. Proud of this bright past, they keep working with the same affection and closeness to our land. Two hundred years of continue tribute to the culture of wine and Aljarafe's area of Seville. From its origins, vineyards are located at the Aljarafe (West Area of Seville), stocks of Pedro Ximenez and Garria Fina grapes variety. Albariza sand (a type of white sand) spread in the areas of Huévar del Aljarafe and Carrión de los Céspedes spread about the properties of La Serrana, Los Clérigos and Las Yeguas. Among its great products outstands the 'Mosto', very popular in the province.

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