



**REDEFINING FRESHNESS WITH VIOLET NOTES AND ABUNDANT FRUIT. THIS WINE IS FRESH AND FLAVORFUL, WITH PRONOUNCED ACIDITY AND A BALANCE OF VIBRANT FRUIT AND SUBTLE OAK NOTES.”**

**DAVID GONZÁLEZ, WINEMAKER**

### **The most expressive and audacious Ribera**

Indulge in a **journey through time** with a captivating blend of **unique landscapes, rich history**, and bold creativity. This wine comes from a vineyard tucked away in an enchanted forest.

Located in the renowned “**magic triangle**” of **La Horra, Anguix, and Roa** in the prestigious Ribera del Duero region, this estate proudly embodies over 2,300 years of winemaking tradition, from the ancient Celtiberians to today’s cutting-edge techniques.



# SALVIO

## INFORMATION

**Name:** Salvio

**Estate:** Dominio de Elbio

**Production:** 70.000 bottles

**Zone/D.O.:** Ribera del Duero

**Climate:** Extreme continental

**Vineyard altitude:** 869 meters

**Aging:** 3 months in French oak

## 2023 VINTAGE

A year marked by drought and high temperatures. The August rains favored maturation, and the harvest was early. Yields: 5,000 kg/ha for Tinto Fino and Cabernet Sauvignon, and 3,000 kg/ha for Merlot. Despite adversities, the grapes achieved an excellent balance between acidity and alcohol content, anticipating an excellent vintage of complex and full-bodied wines.

## VARIETIES

Tinto Fino (Tempranillo), Merlot, Cabernet Sauvignon

## TASTING NOTES

**Appearance:** Garnet color.

**Nose:** Floral profile with violet notes and abundant aromas of red and black fruits, with hints of licorice over a mineral and spicy background.

**Palate:** Fresh and flavorful, with pronounced acidity. Notable for its balance of vibrant fruit and subtle oak notes.

**Serving Temperature:** Recommended at 16 °C.

DOMINIO DE  
**ELBIO**  
LA HORRA • BURGOS • ESPAÑA

Aranda de Duero  
Gumiel del Mercado  
Sotillo de la Ribera



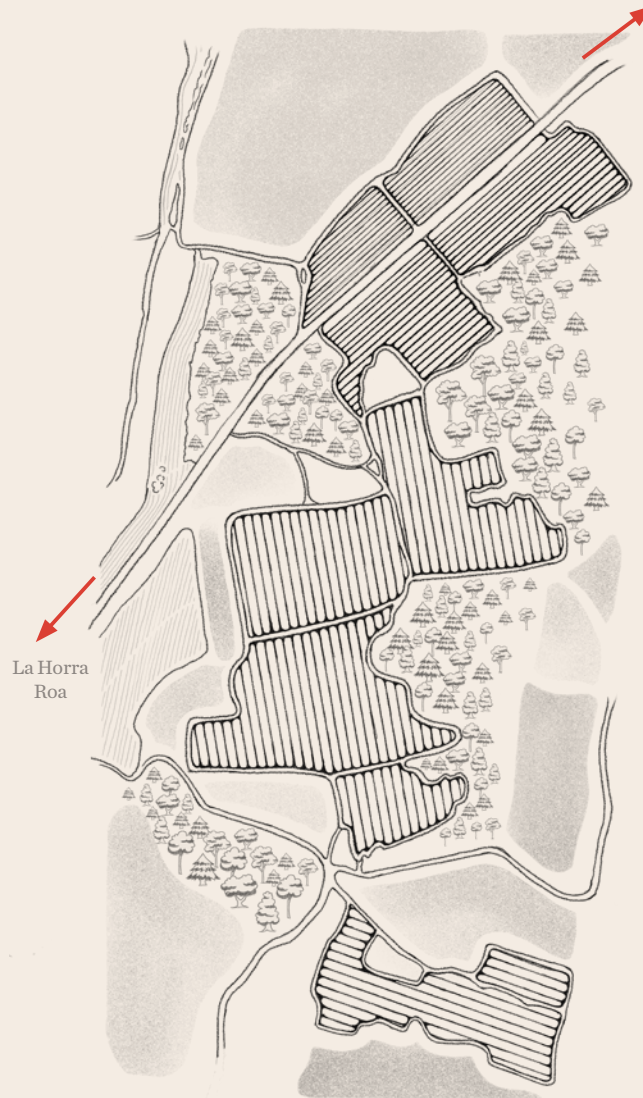
### WHERE HISTORY AND NATURE MEET

Dominio de Elbio vineyard lies in the heart of the “magic triangle” of La Horra, Anguix, and Roa, renowned for its exceptional terroir and a winemaking heritage dating back to the Celtiberians. This captivating estate provides a unique environment for viticulture.



### BIODIVERSITY AT ITS PEAK

Surrounded by forests and abundant wildlife, the estate is home to roe deer, wild boar, wolves, foxes, and a diverse array of birds. The harmonious interaction of local flora and fauna, including sage, oaks, holm oaks, and pines, creates a microcosm that enriches each bottle, showcasing the richness and diversity of the environment.



### THE HEART OF THE VINEYARD

The clay-limestone soils, rich in iron and limestone, ensure excellent drainage. Combined with the extreme continental climate and an altitude of 869 meters, these conditions create optimal settings for high-quality vines. Each section of the vineyard is meticulously tended to capture the nuances of microclimates and terrain, thereby reflecting the essence of the terroir in the wine.



### REINTERPRETING RIBERA DEL DUERO

Salvio, primarily Tinto Fino, incorporates Cabernet Sauvignon and Merlot to enhance structure, smoothness, and fruity notes. Aged for three months in French oak barrels with vintage variations, it achieves depth while preserving the grapes' purity and freshness. The emphasis is on quality rather than time in oak, which is why the aging period isn't specified on the label.