

# Terroir de ZINIO

*Vendimia Seleccionada Crianza 2018*

**DOCa. RIOJA**

SUBZONA RIOJA ALTA

## PROFILE

FRUITY	● ● ● ● ●
ACIDITY	● ● ● ● ●
TANNIN	● ● ● ● ●
BODY	● ● ● ● ●
INTENSITY	● ● ● ● ●

James Suckling, USA  
91 points



## TERROIR

Variety: 100% Tempranillo

Selected plots from our Uruñucla vineyards.

Very old bush vines with yields under 4.000kg/ha. High polyphenolic concentration (aromas and colour).

Altitude: 550 – 590m.

Soil: Poor clay and limestone.

## 2018 VINTAGE

Excellent year in terms of sanitary conditions in the vines.

Winter temperature wasn't very low but quite humid.

Plenty of rainfall during a longer spring than usual.

Slow veraison due to the absence of rain.

Mild rainfall before harvest, which helped to complete phenolic maturation.

Vintage rating: Very good.

## VINIFICATION

20 days between fermentation and maceration.

Wine was kept 3 months after in a tank.

Ageing in american and french oak for 14 months.

Bottle ageing afterwards in order to integrate all its components, fruit and tannins.

## TASTING NOTES



Deep garnet colour.



Aromas of toast, cocoa and ripe black fruit (brambles) with cinnamon and coffee.



Silky texture, rounded and balanced with long finish. Both types of oak, american and french brings great complexity.

## FOOD PAIRING

The spicy notes are a perfect match with stews, potato dishes, legumes, all types of meat, risottos...

Serving temperature: 16-18°C

ABV: 14,5%



**ZINIO**  
BODEGAS