

ZINIO

Tempranillo Blanco & Viura

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY	● ● ● ● ●
FLORAL	● ● ● ● ●
ACIDITY	● ● ● ● ●
BODY	● ● ● ● ●
INTENSITY	● ● ● ● ●

TERROIR

Varieties: 54% Tempranillo Blanco and 46% Viura.

Own vines of more than 30 years.

Altitude: 490 – 550m.

Soil: Clay 60% and limestone 40%.

Own vineyards.

2021 VINTAGE

Low temperatures during spring, delay in budding.

Very dry and hot summer, with moderate water stress.

Precipitation in the month of September, of importance to increase the quality of the grape.

Staggered harvest, without incident, with an optimal health status of the grape.




VINIFICATION

Once the grapes are de-stemmed and crushed the different varieties are cold macerated in stainless steel tank for a week, with the purpose of retaining fruit flavours.

Low temperature fermentation (15°C).

Ageing on its fine lees to add structure and elegance.

TASTING NOTES

-  Pale yellow with greenish highlights, clean and bright.
-  High intensity, with aromas of white flowers, citrus, fennel and fresh herbs. Fruit salad notes of varied fruits, even very appetizing tropical ones.
-  Fresh, with hints of pear fruit in syrup, also apple and citrus, its good acidity combines with its aromatic expression to once again attract attention in its aftertaste.

FOOD PAIRING

Perfect companion for grilled fish, shellfish, Mediterranean cuisine, carpaccio, pasta and cold soups.

Serving temperature: 8-10°C

ALCOHOL: 13%



ZINIO
BODEGAS

