

Terroir de ZINIO

200 2019

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

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

TERROIR

Variety: 90% Tempranillo and 10% Graciano.

Own vines

Altitude: 490 to 550m.

2019 VINTAGE

Low rainfall during winter and spring.

High temperatures at the end of June.

Similar temperatures as 2018.

Healthy vines in general as vegetative balance.

Small berries and smaller quantity, which provided greater concentration and quality in the wines.

VINIFICATION

Tempranillo and Graciano were vinified separately, with different winemaking techniques and ageing.

In both cases, we destemmed and crushed the grapes, cold macerated the musts with the skins before fermentation.

Alcoholic fermentation takes place in the next 7 days, at a temperature that is never over 24°C. Spontaneous malolactic fermentation.

Assemblage and ageing: The two varieties are aged separately. 50% of each is aged in specially toasted barrels for this wine. The rest is kept in stainless steel tanks until its final *assemblage*. Bottle ageing: three more months before release.

TASTING NOTES



Medium ruby, bright and clear.



Pronounced intensity of red and black fruit with hints of vanilla and spices due to a special maturation in the winery of 6 months.



Smooth and velvety, balanced with a fresh and fruity finish.

FOOD PAIRING

Ideal to be paired with Iberian ham, pasta, grilled meat or veggies and especially with local "Riojan potatoes"

Serving temperature: 16-18°C

ABV: 14,5%



ZINIO
BODEGAS