

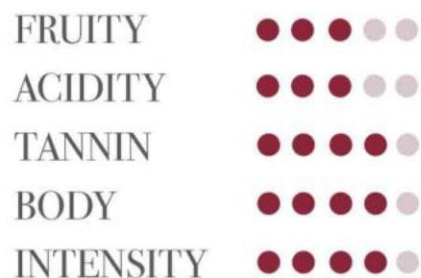
ZINIO

Crianza 2018

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE



TERROIR

Variety: 100% Tempranillo

Altitude: 490-550m

Soil: Clay and alluvial on the surface.

Own vineyards.

2018 VINTAGE

This vintage was marked by winter and spring rainfall.

Spring temperatures were lower than 2017 which caused delayed budbreak. During summer, a moderate hydric stress allowed a correct ripping process until the start of harvest.




Long and controlled harvest, achieving very nice conditions for the grapes to start vinification.

VINIFICATION

Grapes are harvested at phenolic maturity and vinified according to Riojan tradition, including pre-fermentative maceration and temperature-controlled fermentation.

Ageing: American oak casks for 12 months.

TASTING NOTES

-  Medium garnet intensity, bright and clear.
-  Spicy notes and ripe black fruit.
-  A wine with a good structure, fine ripe and velvety tannins. Long finish

FOOD PAIRING

Ideal for legumes, rice dishes, stews, pâtés, cold cuts, cheeses and most meat dishes.

Serving temperature: 16-18°C

ABV: 14,5%

