

*Terroir de*  
**ZINIO**  
*Reserva 2017*  
**DOCa. RIOJA**  
SUBZONA RIOJA ALTA

**PROFILE**



**TERROIR**

Variety: 100% Tempranillo  
Own old bush vines of more than 70 years (Very low yields and high concentration)  
Altitude: 590 m  
Soil: Poor clay- calcareous




**2017 VINTAGE**

Low rainfall in winter and early budbreak.  
Some winter freeze at the end of April caused some yield reduction.  
Occasional rains in summer and ideal conditions in August reduced water stress in the plant and led to an early harvest in September with small berries and perfect balance.  
Vintage rating: Very good.

**VINIFICATION**

Double grape selection (at the vines and cellar).  
De-stemming, crushing and cold soaking.  
10 days of alcoholic fermentation, followed by 2 weeks of maceration of the wine with skin contact.  
Malolactic fermentation before ageing process.  
Oak ageing: 18 months in French and American casks.  
Bottle ageing: 2 years.

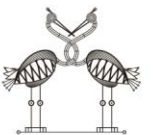
**TASTING NOTES**

-  Deep garnet wine, bright and clear.
-  Attractive aromas combined with intense ripe black fruit, sweet spices, and aromatic herbs (thyme and rosemary). Hints of coconut, toffee, chocolate and cocoa.
-  Smooth and silky palate, velvety and long finish. This is an elegant wine, well balanced, delicate and expressive. Hints of coffee and good ageing potential.

**FOOD PAIRING**

More complex dishes with lots of flavours. Red wine stewed meat and rich fishes.  
Cured cheeses and even black fruit desserts.  
**Serving temperature:** 17-19°C

**ABV:** 15%



**ZINIO**  
BODEGAS

**WINE in MODERATION**  
ELIGE | COMPARTE | GUIDA