

# ZINIO

Rosado 2021

DOCa. RIOJA

SUBZONA RIOJA ALTA

## PROFILE

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

## TERROIR

Varieties: Garnacha, Viura, Tempranillo Blanco and Tempranillo.

Altitude: 450 – 490m.

Soil: Alluvial.

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 few hours.

Saignée process of the must and cold fermentation.

## TASTING NOTES

-  Pale salmon pink colour, pale intensity. It is clean, bright .
-  Delicate aromas of red fruit and wild fruits reminiscent of sour strawberry and raspberry, even rose petals.
-  Great potential in the mouth, well-balanced acidity, pleasant on the palate and very refreshing.

## FOOD PAIRING

A very versatile wine, perfect to share in an informal meal. Perfect companion for salads, rice dishes, pasta, sausages, squid in ink, tuna, smoked fish.

Serving temperature: 8-10°C

ABV: 13,5 %

