

ZINIO

Tempranillo 2021

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

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

TERROIR

Variety: 100% Tempranillo.

Altitude: 450-490 m.

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

Selection of grapes to obtain a young wine of greater structure, smooth tannins and a deep colour.

De-stemming, crushing and cold maceration in contact with the skins for 24 hours.

Fermentation for 7 days at a temperature below 25°C. Spontaneous malolactic fermentation.

TASTING NOTES



Purple red high layer, clean and bright.



Aromas of red fruit with hints of liquorice.
Its spicy potential stands out as it matures in the cellar.



Friendly entrance, which opens up through its journey with a very elegant step and with many nuances.
To highlight the typicity of our area. Notes of cherry, currant and even raspberries.

FOOD PAIRING

A good ally for vegetable stew, roasted red peppers stuffed with cod, pizza, lasagne, baked or grilled fatty fish, lean meats.

Serving temperature: 15-16°C

ABV: 14,5 %

