ZINIO

Crianza 2020

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY
FLORAL
ACIDITY
BODY
INTENSITY

TERROIR

Varieties: 100% Tempranillo

Altitude: 490 – 550m.

Soil: Clay and alluvium mainly on the surface own vineyard

2020 VINTAGE

Marked by rainfall in spring. Temperatures similar to the 2019 vintage. Advancement of the vegetative cycle of about 10 days due to high temperatures in spring.

Very good vegetative state of the vines at the time of harvest, with a staggered and orderly harvest. Very good sanitary condition of the grapes at the entrance to the winery. Vintage rating: Very good

VINIFICATION

Pre-fermentative maceration and fermentation at a controlled temperature.

Ageing: American oak barrels for 12 months and subsequent rest in the bottle.

TASTING NOTES

Clean and bright, with a medium garnet red color

Intense aromas of black fruits and wild fruits. With balsamic and spicy aromas providing complexity.

Its palate is very silky, friendly and fresh. Long and round wine as a final result.

FOOD PAIRING

Ideal to accompany stews, lentils, stuffed turkey, entrecotes and fatty beef steaks. Perfect with roast lamb and pork.

Serving Temperature 16-18°C

ABV 15%





