

# ZINIO

*White 2024*

DOCa. RIOJA

SUBZONA RIOJA ALTA

## PROFILE

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

## AWARDS

GILBERT & GAILLARD	2017	GOLD
JAMES SUCKLING	2021	90
JAMES SUCKLING	2022	90

## TERROIR

Variety: 60% Tempranillo Blanco y 40% Viura.

Own vineyards. Vines over 30 years old.

Altitude: 490 – 550m.

Soil: clayey 60% y limestone 40%.

## 2024 VINTAGE

The year 2024 has been marked by a warm spring with limited rainfall. Late frosts and a period of strong winds during spring led to uneven fruit set, resulting in a reduced harvest. The summer saw lower-than-usual temperatures in the early weeks and remained dry with no rainfall until the first weeks of September, when a series of storms occurred consecutively.

## VINIFICATION

Destemmed grapes and maceration for hours. 7 days of fermentation at low temperature (15°C) in deposits of stainless steel to enhance fruit aromas. Subsequent contact with the fine lees to provide the structure necessary.

## TASTING NOTES

Golden yellow, clean, and bright.

Intense tropical aromas of pineapple and mango.  
Presence of vibrant citrus notes

Smooth entry, balanced acidity. Intense freshness and a pleasant finish.

## FOOD PAIRING

Perfect for pasta with mild or marinated creams. Ideal for desserts and very sweet fruits that enhance the flavor of the wine.

## Serving Temperature

ABV 13% 8-10°C



ZINIO  
BODEGAS