

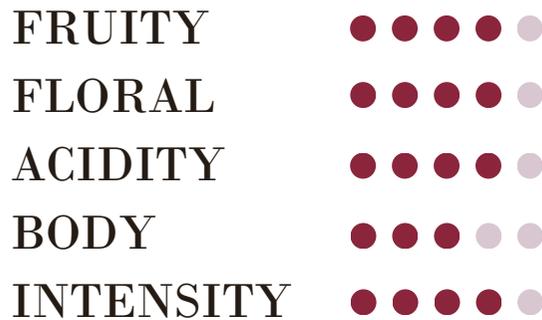
# ZINIO

*Rosé 2024*

DOCa. RIOJA

SUBZONA RIOJA ALTA

## PROFILE



## AWARDS

GILBERT & GAILLARD 2017 GOLD

## TERROIR

Varieties: Garnacha 100%  
Altitude: 450 – 490m.  
Soil: Clay 60% and limestone 40%  
Own vineyards.

## 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

Destemming of the grapes and direct pressing. Seven days of fermentation at a low temperature (15°C) in stainless steel tanks to preserve the fruity aromas. Subsequent contact with the fine lees to contribute the necessary structure.

## TASTING NOTES

-  Salmon pink color, pale intensity. It is clean, bright and with a slight presence of tears.
-  Frank and clean in aromas. Medium intensity, aromas of fresh fruit, mainly citrus notes (grapefruit and lime), fresh flowers, herbal notes and red fruit.
-  It has high but balanced acidity. The body is light to medium. The retronasal is very frank, recalling the citrus aromas registered on the nose.

## FOOD PAIRING

The perfect match for any grilled meat, salads and rice dishes. Maximizes the flavor of desserts made from fruit such as tartlets.

**Serving temperature:**

**ABV:** 12.5% 8-10°C



WINEinMODERATION  
ELIGE | COMPARTE | CUIDA

ZINIO  
BODEGAS