

Terroir de **ZINIO**

200 2023

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

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

TERROIR

Variety: 90% Tempranillo and 10%

Graciano. Own vines

Altitude: 490 to 550m.

2023 VINTAGE

The year 2023 has been characterized by a warm spring with extremely scarce precipitation. During the summer, La Rioja has recorded very high temperatures, ranking as the third hottest summer, surpassed only by 2022 and 2003. Precipitation has been anomalous, scarce, and in the form of storms. Noteworthy events include rainfall on June 21, July 7, and the DANA (isolated high-level depression) from September 2 to 4.

VINIFICATION

Tempranillo and Graciano were vinified separately, with different winemaking techniques and ageing. In both cases, we destemmed and crushed the grapes, Cold macerated the musts with the skins before fermentation.

Alcoholic fermentation takes place in the next 7 days, at a temperature that is never over 24°C. Spontaneous malolactic fermentation.

Assemblage and ageing: The two varieties are aged separately. 50% of each is aged in specially toasted barrels for this wine. The rest is kept in stainless steel tanks until its final assemblage. Bottle ageing: three more months before release.

TASTING NOTES

👁️ Ruby red with a medium-high robe, clean and bright

👃 Pronounced intensity of black fruit (raspberry, blackberry, currant) together with notes of vanilla and lavender, rosemary and thyme.

👅 It is broad and very balanced between fruit and wood, without one dominating the other. It is a sweet, friendly and round wine.

FOOD PAIRING

Ideal to be paired with Iberian ham, pasta, grilled meat or veggies and especially with local “Riojan potatoes”

Serving temperature: 16-18°C

ABV: 14,5%

