

# ZINIO

**Cava ZINIO**  
DO. CAVA

## PROFILE

|           |           |
|-----------|-----------|
| FRUITY    | ● ● ● ● ● |
| FLORAL    | ● ● ● ● ● |
| ACIDITY   | ● ● ● ● ● |
| BODY      | ● ● ● ● ● |
| INTENSITY | ● ● ● ● ● |

## TERROIR

Varieties: Xarello, macabeo y parellada

## VINIFICATION

Produced using the traditional method, with a second fermentation in the bottle. Aged on its lees for 10 to 12 months prior to disgorgement and subsequent bottling

## TASTING NOTES

Pale yellow with delicate golden reflections and a fine, persistent stream of bubbles

A clean, expressive nose, combining fresh fruit aromas with nuanced notes from aging

Fresh and pleasant on the palate, with good persistence and a fruity, complex aftertaste resulting from lees aging.”

## FOOD PAIRING

Suitable for aperitifs, main courses, and desserts. The balance of sweetness, effervescence, and fresh acidity allows for excellent pairing with seafood, cured ham, and cheeses

**Service Temperature 6-8°C**

**ALCOHOL: 11,5%**



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BODEGAS