

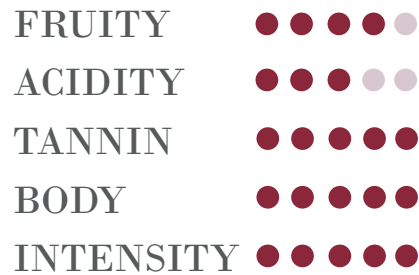
ZINIO

Reserva 2017

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE



TERROIR

Variety: 100% Tempranillo

Altitude: 550-590m

Soil: Calcareous and clay (Due to calcium content, the grapes have a high concentration of colour and polyphenols).

2017 VINTAGE

Low rainfall in winter and early budbreak.

Some winter freeze at the end of April caused some yield reduction.

Occasional rains in summer and ideal conditions in August reduced water stress in the plant and led to an early harvest in September with small berries and perfect balance.

Vintage rating: Very good.

VINIFICATION

Our aim in this wine is to obtain a refined, classic Rioja Reserva suitable for ageing.

During temperature controlled maceration and fermentation, we apply smooth extraction techniques.

Ageing: After malolactic fermentation, the wine is aged for

TASTING NOTES

- 👁 Medium ruby, bright and clear.
- 👂 Classy notes of american oak ageing. Hints of smoke with balsamics and spices.
- 👄 Smooth palate but with character. Elegant wine with soft and silky tannins.

FOOD PAIRING

Ideal for traditional meals, dishes with sauces and spicy food, stews, roasts, game and grilled meat.

Serving temperature: 17-19°C

ABV: 15 %

