

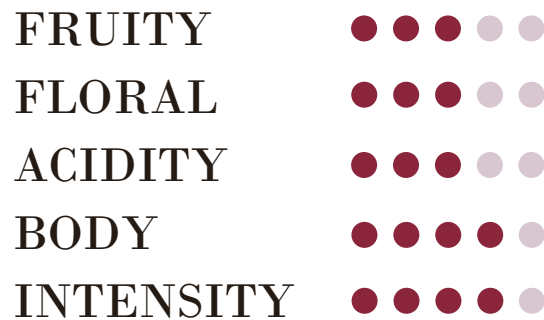
ZINIO

Garnacha 2021

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE



TERROIR

Variety: 100% Garnacha

Altitude: 580m




VINTAGE 2021

Low temperatures during spring, delay in budding. Very dry and hot summer, with moderate water stress. Precipitation in the month of September, of importance to increase the quality of the grape. Staggered harvest, without incident, with a better health status of the grape.

VINIFICATION

Cold maceration. Alcoholic fermentation for 7 days at a maximum temperature of 24 °C. Spontaneous malolactic fermentation

TASTING NOTES

-  Purple, medium layer, clean and bright.
-  Fresh aromatic set marked by the presence of red fruit, wild berries and flowers.
-  In the mouth it is lively, fresh and fruity. Delicate and fine attack, providing an elegant finish.

PAIRING

Ideal to accompany grilled vegetables, legumes, red meats, spoon dishes and cheese and sausage boards.

SERVING TEMPERATURE 16-18°C

ABV 14,5%



ZINIO
BODEGAS