

Terroir de ZINIO

Reserva 2018

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE



TERROIR

Variedades: 100% Tempranillo

Altitude: 490m.

Soil: Pour clay - calcareous

2018 VINTAGE

Marked by rainfall in winter and spring.

Lower temperatures than 2017, delay in budding.

Moderate water stress in summer.

Long and controlled harvest with entry of grapes in the best conditions.

VINIFICATION


Double grape selection (at the vines and cellar). De stemming, crushing and cold soaking. 10 days of alcoholic fermentation, followed by 2 weeks of maceration of the wine with skin contact.


Malolactic fermentation before ageing process.


Oak ageing: 18 months in french and american oaks.

Bottle ageing: 2 years

TASTING NOTES

 Picota cherry color, with ruby nuances, high robe, clean and bright.

 Very complex nose, highlighting ripe fruit and spicy notes, liquorice, toffee and cocoa.

 Its entry into the mouth is silky, leaving a velvety and persistent finish. With memories of coffee. It is an elegant, round, delicate and expressive wine.

FOOD PAIRING

Combine it with dishes of intense flavor. Legumes, braised lamb, game meat, even cured cheeses.

SERVING TEMPERATURE 17-19°C

ABV 14.5%

