

ZINIO

Tempranillo 2022

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE



TERROIR

Variety: 100% Tempranillo.

Altitude: 450-490 m.

Soil: Alluvial.

Own vineyards.

2022 VINTAGE




Except for March and April, which were cold months, the rest of the months have been warmer than normal, especially May, July and October, which were extremely hot. Recording historical records. Very little rainfall throughout the year. Half of that registered in 2021.

Early development of the vineyard and early harvest due to high temperatures.

VINIFICATION

Selection of grapes to obtain a young wine of greater structure, smooth tannins and a deep colour. De-stemming, crushing and cold maceration in contact with the skins for 24 hours. Fermentation for 7 days at a temperature below 25°C. Spontaneous malolactic fermentation.

TASTING NOTES

-  High robe purplish red color, clean and bright.
-  Aromas of red fruit with hints of licorice mix with the essence of the Uruñuela soils, highlighting its spicy potential as it matures in the cellar.
-  Friendly entrance and it opens up through its route with a very elegant step and with many nuances, to highlight the typicality of our area.

FOOD PAIRING

It combines perfectly with sausages of all kinds, some white meats or fish in sauce. Also ideal to accompany dishes made with mushrooms.

Serving Temperature 15-16°C

ABV: 14%



ZINIO
BODEGAS

