



Reserva 2018

DOCa. RIOJA

SUBZONA RIOJA ALTA

## PROFILE



## TERROIR

Varieties: 100% Tempranillo

Altitude: 550 – 590m.

Soil: argilio - calcareous  
own vineyards

## 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

Destemmed, pre-fermentative maceration for 24 to 48 hours and fermentation at 25°C, with gentle extraction of tannins and aromatic compounds.

Ageing: 36 months divided between American oak barrels and rest in the bottle.

## TASTING NOTES



Wine of picota cherry color, clean and bright



Its nose shows us very attractive notes typical of a controlled aging in American oak, with smoky touches that are mixed with balsamic and spicy aromas.



Its mouth is soft and at the same time it has character, an elegant wine thanks to a good taming of its tannins during its period of contact with the oak barrels during its aging, leaving a very pleasant velvety sensation and an elegant bouquet of cherry, toasted wood. and very refined balsamic notes.

## FOOD PAIRING

Perfect for the most elaborate meals: birds such as guinea fowl, stuffed turkey or duck. Cooked with spicy or red fruit sauces. Perfect with roast lamb and venison

Serving temperature 17-19°C

ABV: 15%



ZINIO  
BODEGAS