

TRENZA and ZINIO "Finca La Rasilla" is the union of two wineries in a limited edition plot wine project. A commitment to one of the best plots with a total of 400 hectares, located in La Rioja Alta, with calcareous and stony soils at a height of 480 meters. Vineyards over 50 years old from which we extract the highest quality grapes in order to produce a wine that is aged for 19 months in French and American oak barrels and and followed by 36 months in the bottle. The result is a wine with a complex structure, intense aromas and remarkable elegance, which captures the unique essence of the land and the effort dedicated to its production. A whim that only 2,450 people will be able to enjoy with this first edition of the 2017 vintage.

## TERROIR

- Variety: 100% Tempranillo
- Altitude: 480m
- Limited edition of 2450 bottles
- Yields of 30hl/ha
- Bush vines
- Age: 1970
- Soil: limestone clay subsoil, sandy and stone above
- Own vineyard.
- Vintage: 2017
- ABV: 14.5%

## TASTING NOTES

Picota cherry color, with garnet reflections, clean and bright.

Intense nose of ripe fruits (plums, raisins, blackberries), perfectly integrated with spicy notes such as coffee, toasted almonds, cloves or vanilla contributed by its time in the barrel.

Fine and elegant on the palate, smooth and fresh attack with a long and silky journey through the palate, leaving a tasty and pleasant finish.