

Terroir de **ZINIO**

200 2020

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY



FLORAL



ACIDITY



BODY



INTENSITY



TERROIR

Variety: 90% Tempranillo and 10%

Graciano. Own vines

Altitude: 490 to 550m.

2020 VINTAGE

Marked by rainfall in spring. Temperatures similar to the 2019 vintage.

Advancement of the vegetative cycle of about 10 days due to high temperatures in spring.

Very good vegetative state of the vines at the time of harvest, with a staggered and orderly harvest. Very good sanitary condition of the grapes at the entrance to the winery. Vintage rating: Very good

VINIFICATION

Tempranillo and Graciano were vinified separately, with different winemaking techniques and ageing. In both cases, we destemmed and crushed the grapes, Cold macerated the musts with the skins before fermentation.

Alcoholic fermentation takes place in the next 7 days, at a temperature that is never over 24°C. Spontaneous malolactic fermentation.

Assemblage and ageing: The two varieties are aged separately. 50% of each is aged in specially toasted barrels for this wine. The rest is kept in stainless steel tanks until its final assemblage. Bottle ageing: three more months before release.

TASTING NOTES



Ruby red with a medium-high robe, clean and bright



Pronounced intensity of black fruit (raspberry, blackberry, currant) together with notes of vanilla and lavender, rosemary and thyme.



It is broad and very balanced between fruit and wood, without one dominating the other. It is a sweet, friendly and round wine.

FOOD PAIRING

Ideal to be paired with Iberian ham, pasta, grilled meat or veggies and especially with local "Riojan potatoes"

Serving temperature: 16-18°C

ABV: 14,5%



ZINIO
BODEGAS