

Terroir de **ZINIO**

Vendimia Seleccionada 2020

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE



TERROIR

Varieties: 100% Tempranillo

Selection of own vineyards from plots of Uruñuela.

Very old goblet vines with production of less than 4,000kg/ha.

Grapes with a high polyphenolic concentration (aromas and colour)

Altitude: 550-590m.

Soil: Very poor calcareous clay

2020 VINTAGE

Marked by precipitation 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 harvesting with a staggered and orderly harvest. Health status of the grapes is very good upon entering the winery. Vintage rating: Very good

VINIFICATION

20 days between fermentation and maceration. Subsequent rest of 3 months in a deposit. Aged in American and French oak barrels for 14 months. The last phase in the bottle allows the wood and fruit to be perfectly integrated and the tannin to round out.

TASTING NOTES

Cherry red color with a high layer

Elegant nose with toasted cocoa and aromas of ripe blackberry, presence of aromas of cinnamon and coffee

In the mouth, velvety, with structure, sweet entry, long and balanced finish. The two types of oak, American and French, provide great complexity.

FOOD PAIRING

Its spicy notes are perfect to combine with more elaborate foods such as stews, potatoes with meat, all types of meat, meat rice, risottos, etc.

Serving Temperature 16-18°C

ABV: 14,5%

