

Lágrimas
De María

White 2024

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY	● ● ● ● ●
FLORAL	● ● ● ● ●
ACIDITY	● ● ● ● ●
BODY	● ● ● ● ●
INTENSITY	● ● ● ● ●

TERROIR

Variety: 60 % Tempranillo Blanco - 40 % Viura.

Altitude: 450 to 490 m.

Soil: Sandy 60% and calcareous 40%.

Own vineyards.

2024 VINTAGE

The year 2024 has been characterized by a warm spring with scarce precipitation. Some late frosts and a period of strong winds during the spring caused uneven fruit set, resulting in lower production. The summer recorded lower temperatures than usual during the first weeks and remained dry with no rainfall until the first weeks of September, when several storms occurred consecutively.

VINIFICATION

De-stemming and cold maceration for 6 hours.

Soft pressing and fermentation at controlled temperature.

Following fermentation, the wine stayed on its fine lees in stainless steel tanks.

TASTING NOTES

Intense gold

In the nose, tropical notes dominate intertwined with citrus. Pineapple, mango, lime, or orange peel

It has a smooth and round entry on the palate. The finish is tremendously fresh and pleasant

FOOD PAIRING

Perfect with white meats like chicken or turkey. It is a classic ally of sea dishes such as fish, shellfish that never fails. Accompany him in snacks of pickles.

Serving temperature 8-10°C

ABV 13%



ZINIO
BODEGAS