

ZINIO

#STREETARTCOLLECTION

DOCa. RIOJA

SUBZONA RIOJA ALTA

Tempranillo 2023

PROFILE

FRUIT



ACIDITY



TANNIN



BODY



INTENSITY



TERROIR

Variety: Tempranillo

Altitude: 550m

Soil: Limestone and clay

2023 VINTAGE

The year 2023 has been characterized by a warm spring with extremely scarce precipitation. During the summer, La Rioja has recorded very high temperatures, ranking as the third hottest summer, surpassed only by 2003 and 2022. Precipitation has been anomalous, scarce, and in the form of storms. Noteworthy events include rainfall on June 21, July 7, and the DANA (isolated high-level depression) from September 2 to 4.

VINIFICATION

We selected the grapes to obtain a young wine with greater structure, smooth tannins and a deep colour.

Grapes were destemmed and gently crushed before a cold soak of 24 hours before fermentation.

TASTING NOTES



Deep purple color, bright and highly intense.



Fresh red fruits stand out, accompanied by a hint of licorice. Black fruit notes blend with the minerality of the limestone soils of Uruñuela, offering subtle floral and herbal reminders like lavender, which complement its complexity.



It is fruity with intense notes of ripe cherries, black currants, and raspberries, providing great structure and balance. The tannins, smooth and silky, along with a long persistence, create a sensation of great harmony.

Serving temperature: 15-16°C

ABV: 14,5%



ZINIO
BODEGAS

