

ZINIO

Rosé 2024

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY



FLORAL



ACIDITY



BODY



INTENSITY



AWARDS

GILBERT & GAILLARD

2017

GOLD

TERROIR

Varieties: Garnacha 100%

Altitude: 450 – 490m.

Soil: Clay 60% and limestone 40%

Own vineyards.

2024 VINTAGE

The year 2024 has been marked by a warm spring with limited rainfall. Late frosts and a period of strong winds during spring led to uneven fruit set, resulting in a reduced harvest. The summer saw lower-than-usual temperatures in the early weeks and remained dry with no rainfall until the first weeks of September, when a series of storms occurred consecutively.

VINIFICATION

Destemming of the grapes and direct pressing. Seven days of fermentation at a low temperature (15°C) in stainless steel tanks to preserve the fruity aromas. Subsequent contact with the fine lees to contribute the necessary structure.

TASTING NOTES



Salmon pink color, pale intensity. It is clean, bright and with a slight presence of tears.



Frank and clean in aromas. Medium intensity, aromas of fresh fruit, mainly citrus notes (grapefruit and lime), fresh flowers, herbal notes and red fruit.



It has high but balanced acidity. The body is light to medium. The retronasal is very frank, recalling the citrus aromas registered on the nose.

FOOD PAIRING

The perfect match for any grilled meat, salads and rice dishes. Maximizes the flavor of desserts made from fruit such as tartlets.

Serving temperature:

ABV: 12.5%

8-10°C



ZINIO
BODEGAS

