

ZINIO

#STREETARTCOLLECTION

DOCa. RIOJA

SUBZONA RIOJA ALTA

Tempranillo Blanco 2023

PERFIL

FRUITY



ACIDITY



BODY



INTENSITY



TERROIR

Varieties: 100% White Tempranillo

Altitude: 665m

Soil: Calcareous 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

Destemmed grapes and maceration at low temperature for 6 hours. Gentle pressing and fermentation at a controlled temperature. It rests on its fine lees in stainless steel tanks and in bocoyes of different types of wood, mainly French oak, American and acacia, while it is aged for 8 months, elegantly respecting the base wine, providing fullness and structure in the mouth.

TASTING NOTES



Golden yellow color, bright and clear.



The complexity of its barrel aging stands out, with aromas of white flowers, citrus notes, and a blend of fresh fruits such as pears, golden apples, and ripe pineapple. The hints of French oak and acacia wood add a subtle touch of toast and spices. There are notes of brioche, vanilla, and a slight hint of honey.



Its fresh acidity is perfectly balanced with the smoothness of its texture, providing a creamy sensation and a persistence that invites you to enjoy its elegant finish. The combination of ripe fruits and a delicate touch of wood lingers throughout a long aftertaste.



ZINIO
BODEGAS

Serving Temperature 8-10°C

ABV: 14 %