

ZINIO

Crianza 2022

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY



FLORAL



ACIDITY



BODY



INTENSITY



TERROIR

Varieties: 100% Tempranillo

Altitude: 490 – 550m.

Soil: Clay and alluvium mainly on the surface own vineyard

2022 VINTAGE

Except for March and April, which were cold months, the rest of the months have been warmer than normal, especially May, July and October, which were extremely hot. Recording historical records. Very little rainfall throughout the year. Half of that registered in 2021.

Early development of the vineyard and early harvest due to high temperatures.

VINIFICATION

Pre-fermentative maceration and fermentation at a controlled temperature.

Ageing: American oak barrels for 12 months and subsequent rest in the bottle.

TASTING NOTES

This wine dazzles with a bright red color and a medium-high intensity layer, clean and brilliantly luminous.

On the nose, it reveals aromatic complexity with notes of ripe red fruits, accompanied by herbal nuances and subtle hints of vanilla.

Delicate aromas of toasted nuts add depth.

On the palate, it is silky, with a balanced structure and an aromatic persistence that leaves an elegant and memorable finish.

FOOD PAIRING

Ideal to accompany stews, lentils, stuffed turkey, entrecotes and fatty beef steaks. Perfect with roast lamb and pork.

Serving Temperature 16-18°C

ABV 15%



ZINIO
BODEGAS

