TASTING

ZINIO

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Rosado 2016
DOCa RIOJA
ESPAÑA



GRAPE VARIETY
100% tempranillo.

ON THE LAND
The grapes come from vines that are over 30 years old, planted at an altitude of 490-550 metres on plateaux and hillsides. The soils in which they are grown, 60% clay and 40% limestone, afford the precise acidity to obtain very fresh, highly expressive and medium-bodied wines.

THE VINTAGE
The 2016 vintage was characterised by a winter that was not particularly cold, but very humid, with plenty of rainfall during a longer spring than usual. The summer period was influenced by the absence of rainfall, and with the large amount of grape bunches as well as to the lack of rain, the ripening and maturation phase was very slow, though it led to excellent state of grape health.
In the period immediately preceding the harvest,

IN THE WINERY
Subsequent to destemming, the grapes were cold macerated for several hours. After the free-run must was drained off and clarified by static débourbage (racking of the must), we fermented it in stainless steel tanks for 7 days. Our aim here was to preserve the fruit notes as much as possible.
This was accomplished by fermenting at a low temperature (15 °C), enhancing the fruit aromas. Subsequent contact with fine lees added the necessary structure to give it the elegance that is so characteristic of our Viura.

IN THE BOTTLE
Alcohol by volume: 12,5%

IN THE GLASS
Appearance: a striking clear and bright pale pink colour.

Nose: distinguished by its floral aromas combined with red fruit, this wine has a hint of sweetness reminiscent of candied sweets coupled with citric acidity.

Taste: its well-balanced acidity and sweetness contribute the desired structure and freshness, leaving lingering flavours of raspberry jam or strawberry candy sticks.

Winemaker's comment: "at last, the most sought after rosé!"

AT THE TABLE
Our recommendation is to serve it at about 8-10 °C and keep it in an ice bucket with salt water and ice. We suggest pairing it with pasta, grilled fish, seafood, salads and any type of Mediterranean food.



ZINIO reflects the purity of the grapes from our oldest vineyards.

Based on Tempranillo and Viura, both hallmarks of DOCa Rioja, we have created a series of wines that capture the soul of our land.

They are characterised by a good selection of grapes, which translate into balanced wines with structure and a strong core of fruit intensity.

PATROCINIO
B O D E G A S
Vientos de cambio / Winds of change

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