

ZINIO

Tempranillo 2024

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY



FLORAL



ACIDITY



BODY



INTENSITY



TERROIR

Variety: 100% Tempranillo.

Altitude: 450-490 m.

Soil: Alluvial.

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

Selection of grapes to obtain a young wine of greater structure, smooth tannins and a deep colour. De-stemming, crushing and cold maceration in contact with the skins for 24 hours. Fermentation for 7 days at a temperature below 25°C. Spontaneous malolactic fermentation.

TASTING NOTES



High robe purplish red color, clean and bright.



Aromas of red fruit with hints of licorice mix with the essence of the Uruñuela soils, highlighting its spicy potential as it matures in the cellar.



Friendly entrance and it opens up through its route with a very elegant step and with many nuances, to highlight the typicality of our area.

FOOD PAIRING

It combines perfectly with sausages of all kinds, some white meats or fish in sauce. Also ideal to accompany dishes made with mushrooms.

Serving Temperature 15-16°C

ABV: 14.5%



ZINIO
BODEGAS