

ZINIO

Reserva 2019

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY



FLORAL



ACIDITY



BODY



INTENSITY



TERROIR

Variety: 100% Tempranillo

Altitude: 550 – 590m

Soil: Argilo-calcareous.

Own vineyard.

2019 VINTAGE

Marked by low rainfall in winter and spring. High temperatures at the end of June. Temperatures similar to the 2018 vintage. Very good health status at the time of harvest. Small berries and less quantity, which provides a greater concentration and quality of the wines. Vintage rating: Excellent.

VINIFICATION

Destemmed, pre-fermentative maceration for 24 to 48 hours and fermentation at 25°C, with gentle extraction of tannins and aromatic compounds.

Ageing: 36 months divided between American oak barrels and rest in the bottle.

TASTING NOTES



Picota cherry colour, with garnet reflections, clean and bright.



Marked classic notes of aging in American oak with a balance between fruit (cherries, black plums, ripe blackberries) and wood (cloves, pepper, vanilla and coconut).



Soft and silky on the palate with a permanent, long and full of flavor finish.

FOOD PAIRING

Pairs perfectly with grilled tuna or roast beef with black pepper. Delicious with red meats, game, roasts, cured cheeses.

Serving temperature 17-19°C

ABV: 14,5%



ZINIO
BODEGAS