

ZINIO

White 2024

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY



FLORAL



ACIDITY



BODY



INTENSITY



AWARDS

GILBERT & GAILLARD	2017	GOLD
JAMES SUCKLING	2021	90
JAMES SUCKLING	2022	90

TERROIR

Variety: 60% Tempranillo Blanco y 40% Viura.

Own vineyards. Vines over 30 years old.

Altitude: 490 – 550m.

Soil: clayey 60% y limestone 40%.

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

Destemmed grapes and maceration for hours. 7 days of fermentation at low temperature (15°C) in deposits of stainless steel to enhance fruit aromas. Subsequent contact with the fine lees to provide the structure necessary.

TASTING NOTES

Golden yellow, clean, and bright.

Intense tropical aromas of pineapple and mango.
Presence of vibrant citrus notes

Smooth entry, balanced acidity. Intense freshness and a pleasant finish.

FOOD PAIRING

Perfect for pasta with mild or marinated creams. Ideal for desserts and very sweet fruits that enhance the flavor of the wine.

Serving Temperature

ABV 13% 8-10°C



ZINIO
BODEGAS

