

Terroir de **ZINIO**

Reserva 2019

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY



FLORAL



ACIDITY



BODY



INTENSITY



TERROIR

Variedades: 100% Tempranillo

Altitude: 490m.

Soil: Pour clay - calcareous

2019 VINTAGE

Low rainfall during winter and spring.

High temperatures at the end of June. Similar temperatures as 2018.

Healthy vines in general as vegetative balance. Small berries and smaller quantity, which provided greater concentration and quality in the wines.

VINIFICATION

Double grape selection (at the vines and cellar). De stemming, crushing and cold soaking. 10 days of alcoholic fermentation, followed by 2 weeks of maceration of the wine with skin contact. Malolactic fermentation before ageing process.

Oak ageing: 18 months in french and american oaks.

Bottle ageing: 2 years

TASTING NOTES



Deep garnet wine, bright and clear.



Attractive aromas combined with intense ripe black fruit, sweet spices and aromatic herbs (thyme and rosemary). Hints of coconut, toffee, chocolate and cocoa.



Smooth and silky palate, velvety and long finish. This is an elegant wine, well balanced, delicate and expressive. Hints of coffee and good ageing potential.

FOOD PAIRING

More complex dishes with lots of flavours. Red wine stewed meat and rich fishes. Cured cheeses and even black fruit desserts.

SERVING TEMPERATURE 17-19°C

ABV 14,5%



ZINIO
BODEGAS