

ZINIO

FINCA "EL APRISCO"

DOCa. RIOJA
RIOJA ALTA SUBZONE

PROFILE

FRUITY	● ● ● ● ●
FLORAL	● ● ● ● ●
ACIDITY	● ● ● ● ●
BODY	● ● ● ● ●
INTENSITY	● ● ● ● ●



TERROIR

Variety: 100% Tempranillo

Altitude: 480m

Age: 1970

Soil: limestone clay subsoil, sandy and stone above

Own vineyard.

2021 VINTAGE

Low temperatures during spring, delay in budding. Very dry and hot summer, with moderate water stress. Precipitation in the month of September, important for increase the quality of the grape. Staggered harvest, without incident, in excellent condition grape health.

VINIFICACION

Its alcoholic fermentation lasted 11 days and it was discovered on October 5, 2017, they were separated from the solid parts, obtaining a very small volume of wine, approx. 2,000L, of which 1,800L went on to carry out the FML in 225 barrels, both American oak and French oak (50% of each). End of FML on November 16, 2017, and a racking is carried out to correct it, clean the barrels and return the wine to them to continue its aging

TASTING NOTES

-  Picota cherry color, with garnet reflections, clean and bright.
-  Intense nose of ripe fruits (plums, raisins, blackberries), perfectly integrated with spicy notes such as coffee, toasted almonds, cloves or vanilla contributed by its time in the barrel.
-  Fine and elegant on the palate, smooth and fresh attack with a long and silky journey through the palate, leaving a tasty and pleasant finish.

PAIRING

Accompany it with red meat, roast meat with black pepper or fish such as tuna. Also try it with old toasted and cured cheeses.

Serving temperature 17-19°C

ABV 14%

