Terroir de

ZINIO

Vendimia Seleccionada 2021

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

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

TERROIR

Varieties: 100% Tempranillo
Selection of own vineyards from plots of Uruñuela.
Very old goblet vines with production of less than 4,000kg/ha.
Grapes with a high polyphenolic concentration (aromas and colour)
Altitude: 550-590m.
Soil: Very poor calcareous clay

VINTAGE 2021

Low temperatures during spring, delay in budding. Very dry and hot summer, with moderate water stress. Precipitation in the month of September, of importance to increase the quality of the grape. Staggered harvest, without incident, with a better health status of the grape.

VINIFICATION

20 days between fermentation and maceration. Subsequent rest of 3 months in a tank. Aged in American and French oak barrels for 14 months. The last phase in the bottle allows the wood and fruit to be perfectly integrated and the tannin to round out.

TASTING NOTES

Cherry-red color with high intensity and depth. Bright and attractive in the glass.

Elegant and expressive on the nose, with aromas of ripe blackberry, balsamic hints, clove, and a subtle background of coffee. Complex and harmonious.

Lush and silky entry, with velvety tannins and good structure. The mouthfeel is balanced, with a long and persistent finish. Aging in French and American oak adds complexity.

FOOD PAIRING

Its spicy notes are perfect to combine with more elaborate foods such as stews, potatoes with meat, all types of meat, meat rice, risottos, etc.

Serving Temperature 16-18ºC

ABV: 14%

VEGAN

WINE in MODERATION
ELIGE | COMPARTE | CUIDA

ZINIO
BODEGAS

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