

## TASTING

# ZINIO

ZINIO 200 2013  
Tempranillo & Graciano  
DOCa RIOJA  
ESPAÑA

### GRAPE VARIETY

80% Tempranillo, which is characteristic of an authentic Rioja. 20% Graciano, which gives it grace.

### ON THE LAND

The vineyards are situated at 550-590 metres above sea level, in our plantations in Uruñuela.

### VINTAGE

The year 2013 saw a lot of rainfall in the Rioja region, providing us with a very varied, limited vintage. However, the cumulative heat throughout the year was substantially greater than in previous years. The grapes were harvested two weeks later than usual. White wines from this year are fresher due to higher acidity.

### IN THE WINERY

Tempranillo and Graciano were developed separately, using distinct winemaking techniques and ageing processes. In both cases, the grapes were destemmed and crushed before carrying out cold maceration of the must in contact with the skins prior to fermentation. Alcoholic fermentation took place over the next 7 days, at a temperature that never exceeded 24 °C. The wine then underwent spontaneous malolactic fermentation. In early February the two wines were blended together. 50% of this blend was aged in barrels specially toasted for this wine. The rest was placed in stainless steel tanks until the final blending. After bottling, it was rested for three more months before going on sale.

### IN THE BOTTLE

Alcohol by volume: 13,5%

### IN THE GLASS

A wine made from the Tempranillo (80%) and Graciano (20%) grapes, it has a picota cherry-red colour and high aromatic intensity with forest fruits complemented by notes of vanilla and spices, which come from having been left specially to mature in the cellar for 6 months. It is balanced, sweet and rounded on the palate.

### AT THE TABLE

Our recommendation is to serve it at about 16-18 °C. We love it...with everything! Iberian ham, legumes, grilled meat, recipes with minced meat, stuffed vegetables, filetesrusos (ground meat battered in egg and breadcrumbs), even semi-cured cheese...



*ZINIO reflects the purity of the grapes and soils from our oldest vineyards.*

*The concept of a Semi-Crianza reflects our desire to offer a less predictable wine that falls outside the boundaries of the regular ageing system in La Rioja. This wine sustains the predominant freshness of its fruit, but its brief period in the barrel gives it structure as well as spicy and toasted aromas.*



**PATROCINIO**

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*Vientos de cambio / Winds of change*

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## DATA SHEET

Alcohol: 13,5%  
Total acidity: 5,51  
Residual sugar: 1,48  
pH: 3,70  
Harvested: October 2013  
Launch date: June 2015



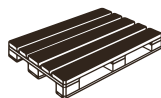
### BOTTLE

Volume (litres): 0,75  
Gross weight (kg): 1,23  
Height (cm): 31,3  
Width (cm): 7,4  
EAN 13 code: 8429766265300  
Type of closure: Natural



### CASE

Units: 6  
Volume (litres): 4,5  
Gross weight (kg): 7,7  
Internal measures:  
Length (cm): 31,3  
Width (cm): 22,8  
Height (cm): 15,1  
EAN 14 code: 28429766265328



### PALLET

Type of pallet: europallet  
Total cases: 108  
Layer: 9  
Case per layer: 12  
Gross weight (kg): 856,60

## NOTES



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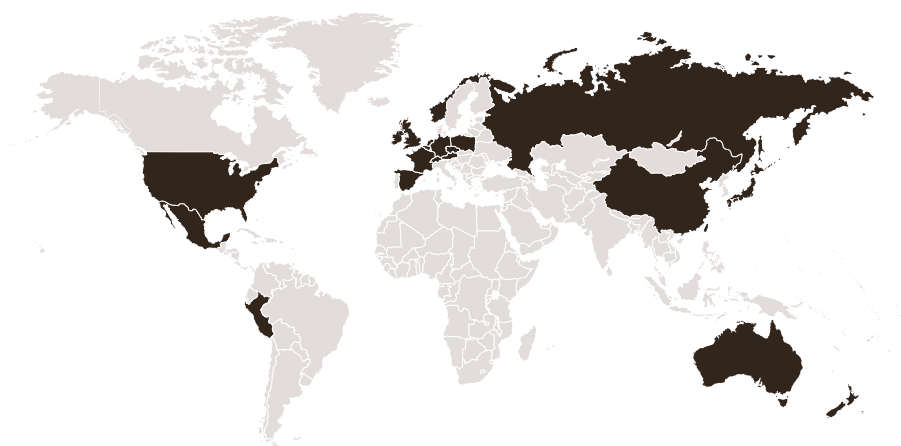
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## VINTAGES / AWARDS

- 2006 Bronze – Wine and women  
Silver – Bacchus Internacional  
Bronze –Asia Challenge  
Silver – Tempranillos to the world  
86 Points - Wine Advocate
- 2007 Bronze – Wine and women  
Bronze – Decanter  
Silver – Mundus Vini  
Silver – Concours Mondial Bruxelles  
87 Points - Wine Advocate
- 2008 Gold - Mundus Vini  
88 Points- Peñín Guide
- 2009 Silver – Mundus Vini  
88 Points-Peñín Guide
- 2010 Silver – Decanter  
Silver – Berliner Wein Trophy  
86 Points – Wine Advocate  
87 Points-Wine Spectator  
89 Points-Peñín Guide  
87 Points-Wine Enthusiast.
- 2011 Silver-Berliner Wein trophy  
88 Points-Peñín Guide
- 2012 Gold-Mundusvini  
89 Points-Wine Advocate
- 2013 Silver-Bacchus International  
Bronze-Decanter

## BODEGAS PATROCINIO IN THE WORLD



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