

TASTING

GRAPE VARIETY

100% Garnacha

ON THE LAND

Our 25-year old vineyards with poor soils promote the concentration of aroma and colour in this variety.

VINTAGE

The 2016 vintage was characterised by a winter that was not particularly cold, but very humid, with plenty of rainfall during a longer spring than usual. The summer period was influenced by the absence of rainfall, and with the large amount of grape bunches as well as to the lack of rain, the ripening and maturation phase was very slow, though it led to excellent state of grape health.

In the period immediately preceding the harvest, there was light rainfall, which helped to complete the phenolic maturation. We can conclude that this was an excellent year for grape health and structure to create great wines.

IN THE WINERY

This Garnacha was made according to the usual method for Rioja: we conducted destemming and crushing in preparation for cold maceration 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 THE BOTTLE

Alcohol by volume: 14%

IN THE GLASS

This wine is made exclusively from Garnacha grapes, one of the oldest varieties to grow in Rioja and demonstrates the inherent qualities of that great variety. With an intense purple colour the wine has fresh aromas revealing a ripe jam-like fruit together with more vibrant notes of red berries like strawberry and raspberry. Initial sensation in the mouth is one of lively, fresh fruits that gives way to a warmer roundness characterized by ripe round tannins that fill out the palate as the wine leaves with an elegant finish.

AT THE TABLE

We recommend serving it at about 15-16 °C. Goes well with indian food, barbecue, cheeses and chocolates. These informal meals are just as enjoyable as Zinio Garnacha itself!

ZINIO



ZINIO
Garnacha 2016
DOCa RIOJA
ESPAÑA



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

*We make this unique wine
using one of the
traditional varieties of
Rioja: Garnacha.*

*Varietal wine produced
from this particular grape
are few and far between in
Rioja, but the quality of
our plots, which are over
25 years old, and the
special manner in which
Garnacha ripens in
Uruñuela inspired us to
make this wine.*



PATROCINIO

B O D E G A S

Vientos de cambio / Winds of change

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DATA SHEET

Alcohol: 14%
Total acidity: 6,14
Residual sugar: 0,70
pH: 3,54
Harvested: October 2016



BOTTLE

Volume (litres): 0,75
Gross weight (kg): 1,15
Height (cm): 29,7
Width (cm): 8,03
EAN 13 code: 8429766265805
Type of closure: DIAM I



CASE

Units: 6
Volume (litres): 4,5
Gross weight (kg): 7,02
Internal measures:
Length (cm): 24,5
Width (cm): 16,4
Height (cm): 29,7
EAN 14 code: 28429766265823



PALLET

Type of pallet: europallet
Total cases: 105
Layers: 5
Cases per layer: 21
Gross weight (kg): 762,10

NOTES



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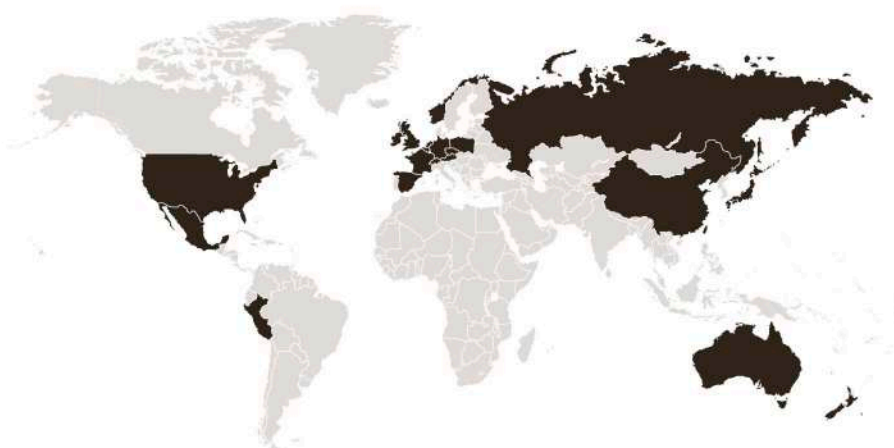
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VINTAGES / AWARDS

2008	85 Points - Wine Enthusiast
2009	Gold- Berliner Wein Trophy 87 Points-Wine Advocate
2010	Gold – Las Vegas WSWA Exhibition
2011	85 Points - Wine Advocate 88 Points-Peñin Guide 5*
2012	88 Points-Wine@Spirits 87 Points-Peñin Guide 4* 5/5 Points Vinavisen
2013	Silver-Mundusvini
2014	90 Points-Sin Mala Uva magazine 88 Points-Peñin Guide 4*
2015	86 Points-Gilber & Gaillard 88 Points-Peñin Guide Silver-International Wine Guide Top 10-10x10 Rioja Tasting UK 89 Points-Intervinos Guide

BODEGAS PATROCINIO IN THE WORLD



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