

TASTING

GRAPE VARIETY

We only used Tempranillo from vines that were over 70 years old and situated at an altitude of 590 metres.

ON THE LAND

Vendimia Seleccionada Plots

Bodegas Patrocinio Vendimia Seleccionada project includes a series of plots situated at an altitude of 550-590 metres, planted on very poor calcareous-clay soils. These vines are characterised by being very old, having a production of less than 4000 kg per hectare, producing grapes with a high concentration of polyphenols (aromas and colour) and, remarkably, reaching phenolic and alcoholic maturity every year.

The calcium uptake, as the main factor in the accumulation of colour and aromas in the grape, together with the clay, which allows the plant to get the moisture required for Tempranillo to complete maturation (more than 40 days between veraison and harvesting), makes these soils ideal for the use of goblet training. This gives maximum protection to Rioja wines that undergo long ageing periods.

VINTAGE

The rising temperature over the year was typical for the region, yet the accumulated rainfall was 20% lower than normal, which was favourable to a smaller-sized grape with a higher concentration of aromas and sugars.

The health of the vines at the time of harvesting was exceptional.

The wines of this vintage reached a superior quality, with a greater structure than is normally found in young wines, and ideal conditions for long ageing periods.

IN THE WINERY

Once in the winery, the grapes were placed on a conveyor belt where a second selection procedure was conducted and we began making the wine according to the classic Riojan method: destemming, crushing and cold maceration prior to fermentation.

Alcoholic fermentation was carried out for 10 days subsequent to the 2-week maceration of the wine with its solid components to achieve more structure and colour. The wine then underwent malolactic fermentation before starting the ageing process.

This ZINIO Reserva spent 18 months in french and american oak barrels toasted according to our oenologist's specific instructions for this wine. For the last two years, the wine was rested in the bottle to undergo its final refinement.

IN THE BOTTLE

Alcohol by volume: 15%

IN THE GLASS

It is a wine high layer of intense color, without losing their origin Rioja, its attractive nose is a mix of sensations, ripe fruit combined with sweet spices and some balsamic touch is appreciated, even snuff. Your own way through the French oak toffee and mocha notes also appear along with memories roasted and eucalyptus. The palate is reopened to prove its balance between ripe fruit and toasted provided by the wood during their upbringing. Set of great structure, lively and expressive tannins, juicy acidity with presence of licorice and sweet spices again.

AT THE TABLE

Our recommendation is to serve it at about 17-18 °C. Pair with complex dishes with many nuances of flavour: meat stews cooked in a wine sauce, fish in sauce, cured cheeses and even desserts with black fruits.

ZINIO

RESERVA 2010
DOCa RIOJA
ESPAÑA



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

Our ZINIO Reserva is behind our growers' decision to keep very old, low-yield and cost-inefficient grapevines that, nevertheless, produce the best grapes used in our winery year after year.



PATROCINIO

B O D E G A S

Vientos de cambio / Winds of change

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DATA SHEET

Alcohol: 15%
Total acidity: 5,40
Residual sugar: 1,30
pH: 3,58
Harvested: October 2010
Launch date: June 2015



BOTTLE

Volume (litres): 0,75
Gross weight (kg): 1,28
Height (cm): 32,5
Width (cm): 7,38
EAN 13 code: 8429766265201
Type of closure: Natural



CASE

Units: 6
Volume (litres): 4,5
Gross weight (kg): 8
Internal measures:
Length (cm): 32,6
Width (cm): 22,8
Height (cm): 15,10
EAN 14 code: 28429766265223



PALLET

Type of pallet: europallet
Total cases: 96
Layers: 10
Cases per layer: 10*6+4*9
Gross weight (kg): 793

NOTES



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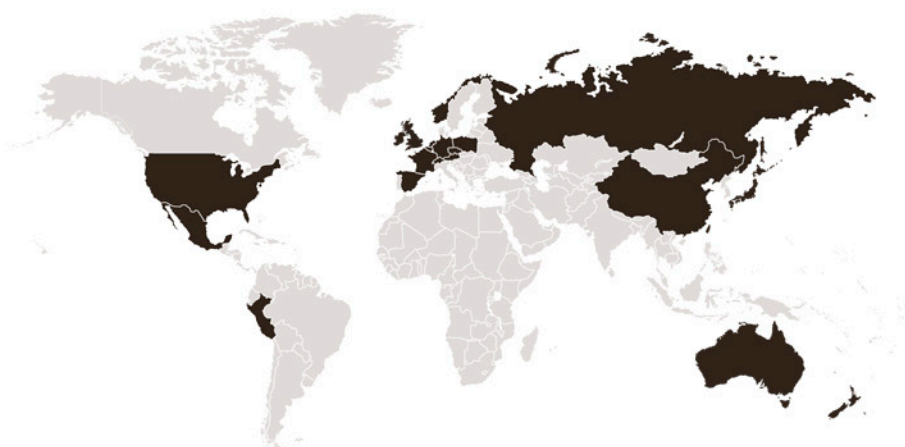
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VINTAGES / AWARDS

2001	Recommended - Decanter Silver - Mundus Vini
2004	Gold - Wine and Women Silver - Bacchus Internacional Gold - Tempranillos to the world Recommended - Decanter 90 Points - Wine advocate
2005	Gold - Tempranillos to the world Bronze - Decanter Gold - Mundus Vini Silver medal - Las Vegas WSWA Exhibition 91 Points - Wine advocate 88 Points - Peñín Guide
2006	Silver - Mundus Vini Gold - Berliner Wein Trophy Silver - Concours Mondial Bruxelles 91 Points - Wine Enthusiast 88 Points - Peñín Guide
2010	Silver-Bacchs International Bronze-Decanter

BODEGAS PATROCINIO IN THE WORLD



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