

## TASTING

### GRAPE VARIETY

100% Tempranillo.

We selected the grapes from our vineyards planted in Uruñuela, which are over 40 years old.

### ON THE LAND

#### *Vendimia Seleccionada Plots*

The 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 cultivation using the goblet-training system. This gives maximum protection to Rioja wines that undergo long ageing periods.

### VINTAGE

The weather was very favorable throughout the year, with optimal sanitary status and plant development at veraison. The grapes were harvested at phenolic maturity, the resulting wines contained a slightly higher degree and more intense color (medium to deep) compared to the previous 2013 vintage.

The rigorous selection of the grapes during harvest ensured a good vintage for young wines and medium to long ageing wines.

### IN THE WINERY

The first stage in the production of this wine, comprising fermentation and maceration, lasted around 20 days. Once the wine was made, it was left to rest for 3 months in a tank before being transferred to American and French oak barrels for a 14-month maturation period. For the following 10 months, the wine remained in the bottle to enable the perfect integration of the wood and fruit and the development of rounded tannins.

### IN THE BOTTLE

This step is very important for this wine since it constitutes the end of its ageing process and enables us to achieve the desired elegance thanks to the rounding process that it undergoes for the duration of its time in the bottle until consumption.

### IN THE GLASS

Picota cherry-red colour, this wine has an elegant nose with toasted notes of cocoa and aromas of ripe blackberry as well as of cinnamon and coffee. In the mouth it exhibits a velvety texture with structure and pairs a light, smooth entry with a long, balanced finish. It has great potential over time.

### AT THE TABLE

Our recommendation is to serve it at about 17°-18 °C. Its spiced notes make it perfect to pair with more complex meals: stews, meat and potatoes, meat and rice dishes, risotto, legumes, any type of meat, etc.

# ZINIO



**PATROCINIO**

B O D E G A S

*Vientos de cambio / Winds of change*

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**ZINIO**  
*Vendimia Seleccionada 2014*  
DOCa RIOJA  
**ESPAÑA**



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

*The Crianza is a standard category within the Qualified Designation of Origin Rioja.*

*This is one of our wines we give the most attention to and it is of vital importance for us at Bodegas Patrocinio.*



## DATA SHEET

Alcohol: 14%  
Total acidity: 4,56  
Residual sugar: 1,61  
pH: 3,75  
Harvested: October 2014



### BOTTLE

Volume (litres): 0,75  
Gross weight (kg): 1,23  
Height (cm): 31,3  
Width (cm): 7,4  
EAN 13 code: 8429766265140  
Type of closure: Natural



### CASE

Units: 6  
Volume (litres): 4,5  
Gross weight (kg): 7,7  
Internal measures:  
Height (cm): 31,3  
Width (cm): 22,8  
Length (cm): 15,10  
EAN 14 code: 28429766265120



### PALLET

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

NOTES



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## VINTAGES / AWARDS



|      |   |      |   |
|------|---|------|---|
| 2004 | Silver – Bacchus International<br>Bronze – Decanter<br>Silver – Mundus Vini<br>88 Points – Wine Advocate                            | 2010 | Recommended – Decanter<br>Silver – Decanter Asia<br>Silver – Mundus Vini<br>Silver – Japan Wine Challenge<br>89 Points – Wine Spectator<br>87 Points – Wine Enthusiast<br>89 Points – Peñín Guide |
| 2005 | Gold – MundusVini<br>Silver – Concours Mondial of Bruxelles   | 2011 | Silver – Mundus Vini<br>90 Points Peñín Guide 4*<br>5/5 Points – Vinavisen  |
| 2006 | Bronze – Decanter<br>87 Points – Wine Advocate  | 2012 | 88 Points – Peñín Guide<br>89 Points – Sin Mala Uva<br>83 Points – Anuario Vinos el País  |
| 2007 | Bronze – Decanter<br>Gold – Mundus Vini<br>88 Points – Wine Advocate  | 2013 | Plata – International Wine Guide<br>Oro-90+ Gilbert & Gaillard<br>86 Puntos – Guía Peñín  |
| 2008 | Silver – MundusVini<br>Silver – Tempranillos al Mundo<br>Double silver medal – Las Vegas WSWA Exhibition<br>88 Points – Peñín Guide |      |   |
| 2009 | Silver – Mundus Vini<br>90 Points – Peñín Guide   |      |   |

## BODEGAS PATROCINIO IN THE WORLD



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