

**Grape variety**

100% Tempranillo

**On the land**

This wine comes from the Tempranillo vines planted between 450-490m a.s.l. in alluvial soil. The skin of these grapes is usually thin, featuring less colour density. Harvested at just the right time to make rosé wine.

**Vintage**

The 2017 vintage was marked by sparse winter rainfall and early shoots. The region was hard hit by frost by late April, thus rendering lower yields. Timely rainfall during the summer months, and ideal conditions in August, helped fight back the level of hydric stress of the vines and led to an early September harvest, rendering small berries and optimum balance of berry compounds – a very good 2017 vintage.

**In the winery**

Once destemmed and crushed, the grapes go through cold maceration for a few hours. We draw the must off the grapes during this period before cold fermenting.

**In the glass**

Bright, pale pink colour, with a clear tendency towards the palest rosés on the market. On the nose it expresses fruity aromas, reminiscent of candied sweets, and a rush of citrus. On the palate, its well-balanced acidity and sweetness render the right structure and freshness.

**At the table**

Our rosé wines are very versatile, which is ideal when sharing various dishes on the table at an informal occasion. This is the perfect accompaniment to smoked fish, pasta, chicken, paella and all types of tapas snacks.

**Serving temperature**

8-10°C

**ABV**

13,5%



DOCa RIOJA  
RIOJA ALTA  
SPAIN

*“ZINIO expresses the sheer purity of the grapes of Uruñuela - whose people are known as “Storks.”*

*Based on Tempranillo and Viura, both hallmarks of DOCa Rioja, we have crafted a series of wines that capture the soul of our land. They are characterised by a good selection of grapes, which translate into balanced wines with structure and a strong core of fruit intensity.”*