

Grape variety

100% Tempranillo

On the land

Crafted from vines between 490-550 m a.s.l., clay and alluvial soils, mainly in the surface of the land. Alluvial soil renders finer and medium-bodied wines. Soil diversity provides great fruit complexity, typical of this area.

The vintage

The year 2015 was characterized by abundant rainfall in winter and a hot summer, which brought the harvesting period forward. August was marked by more moderate temperatures and an excellent sanitary state of the plants with a moderate bud load, factors which endured until harvesting.

In the winery

Pre-fermentation maceration and temperature-controlled fermentation. 12-month aging in American oak barrels and subsequent bottle aging.

In the glass

This vintage is the true expression of this land and of our way of making wine. Appearance: medium-depth garnet red. Aromas of red fruits and spices with toasty hints. Mouthfeel: fresh, medium-bodied, featuring ripe tannins, well-balanced and well-structured.

At the table

An ideal match to grilled veggies, pulses, red meat, hearty stews, cold cuts and cheese.

Serving temperature

16-18°C

ABV

14,5%



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.”