

**Grape variety**

100% Tempranillo

**On the land**

This wine comes from Tempranillo vines planted between 450-490m a.s.l. in alluvial soil. Grapes from this area render very fruity wines featuring a pure expression of Riojan style Tempranillo.

**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**

De-stemming and crushing, prior to cold maceration. Temperature controlled fermentation. Later, the wine undergoes spontaneous malolactic fermentation and stays in stainless steel deposits.

**In the glass**

Appearance: intense red with purple and bluish hues, typical of its youth.

On the nose it expresses aromas of fresh red fruit and licorice, a feature of our unoaked wine. Spicy hints rendered by Uruñuela's soils.

On the palate it is fresh, featuring velvety tannins. Elegant and vibrant, with notes of fresh fruit, well-balanced and easy to drink.

**Winemaker's comment:** "true expression of Uruñuela's Tempranillo."

**At the table**

We like this wine as it is clean with varietal hints. Lovely to drink alone or to pair with tapas.

**Serving temperature**

15-16°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."*