

ZINIO



RIOJA CRIANZA - DOCa Rioja

Rioja Alta Vendimia Seleccionada 2018

GRAPE VARIETY 100% Tempranillo

THE VINEYARDS

We farm all our vineyards sustainably, and consider conservation a core value in the company. Zinio Vendimia Seleccionada is crafted with grapes from our Uruñuela vineyards, hand picked from a series of vineyard blocks at 1800 - 1936 feet altitude. These vineyards are planted on very poor calcareous-clay soils. These 30 year old vines, always have yields below 4,000 kilos per hectare and produce grapes with high phenolic concentration for superior aromas and color.

THE VINTAGE

The 2018 harvest was characterized by abundant rainfall in winter and spring. Moderate temperatures delayed bud break in the vineyards, and light rainfall produced some modest water stress in the summer. Crop size was restrained which was a good indicator for the overall high quality for the harvest.

WINEMAKING

After a short cold soak, fermentation commences and takes about 20 days to complete with skin maceration. Once fermentation is complete, the wine stays in tank for 3 months to integrate. It is then aged for 14 months in French and American barrels. We then bottle age to further integrate the fruit, tannin and wood notes together. Bottle aging is important to ensure the tannins are round and that the Vendimia Seleccionada attains the elegant character we want to offer.

IN THE GLASS

Aromas of red fruits and spices (cinnamon, clove and vanilla); also featuring coffee beans, smoky and tobacco notes. On the palate, its freshness and phenolic structure is appreciated, with friendly and non-astringent tannins. Expressive, elegant and balanced wine.



STORK CONSERVATION

For centuries storks have nested in Uruñuela, and they are an important part of the landscape and culture in Rioja Alta. That is why we chose to use the storks on our label, and are also committed to protecting them for future generations.

Varietal: Tempranillo Oak: French & American Production: 2000 cases Alc. 14.5%