# WINE SHEET

# Terroir de VENDIMIA SELECCIONADA 2015

# **Grape variety**

100% Tempranillo

#### On the land

ZINIO Vendimia Seleccionada is crafted with grapes from our Uruñuela vineyards, selected from a series of plots situated at 550-590m. a.s.l. on very poor calcareousclay soils. These vines are particularly old. Yields are always below 4,000 kilos per hectare, producing grapes with high phenolic concentration (aromas and colour). These grapes reach timely phenolic and alcoholic maturity.

#### 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

The first stage in its making lasts about 20 days between fermentation and maceration. Once the wine has been crafted, it stays in a tank for 3 months. It later goes on to age in American and French oak barrels for 14 months. The following bottle ageing stage ensures that fruit and wood notes blend perfectly and that tannins get rounder. This last stage is very important for wine as it will complete its full aging, attaining the kind of elegant character we want to offer.

#### In the glass

Its first sensory phase is clean and bright with a medium-depth garnet red. Aromas of red fruits and spices (cinnamon, clove and vanilla); also featuring coffee beans, smoky and tobacco notes.

In the mouth, its freshness and phenolic structure is appreciated, with friendly and non-astringent tannins that will fill your mouth.

### At the table

Ideal to be paired with hearty stews, meat and potato dishes, all types of meat, pulses, or risottos.

Serving temperature

16-18°C

**ABV** 

14,5%



DOCa RIOJA RIOJA ALTA **SPAIN** 

"Terroir de ZINIO is the utmost expression of our most special vines. ZINIO Vendimia Seleccionada is one of the wines we give most attention to."









