

## WINE SHEET

# ZINIO

## VIURA & TEMPRANILLO BLANCO 2017

### Grape variety

85% Viura  
15% Tempranillo Blanco

### On the land

The Viura grapes come from vineyards that are over 30 years old, planted between 490-550m a.s.l. Their clay and limestone soils provide just the right acidity to obtain very fresh, highly expressive and medium-bodied wines. Tempranillo Blanco, from the same area, enhances wine complexity in the coupage.

### 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

Low temperature maceration, soft press, and fermentation at controlled temperature. Subsequent sitting on the fine lees in stainless steel tanks.

### In the glass

A bright, yellow-green hue with aromas of white flowers, citrus and fruit compote. On the palate it is sweet and fresh, with notes reminiscent of ripe pear, apple and citrus. Good acidity combines with high aromatic expression that picks up on the finish.

### At the table

We suggest pairing it with pasta, grilled fish, seafood, salads and any type of Mediterranean food.

### 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.”*