



# 5.Zintzo

Balance and classic

**Varieties of grapes and vineyards:**

Tempranillo 100% DO Ca. Rioja Alavesa

Average 50 years. Limited production. Manual harvest.

Alcoholic graduation: 14% Vol.

**Elaboration:**

Wines are elaborated in stainless steel tanks at a controlled temperature during 20 to 25 days. This is a relatively long period of contact with the skin to achieve a good balance between fruit and tannins.

**Aging:**

12 months in 225 litre French and American oak barrels plus 6 months in the bottle

**Tasting and service:**

Rich cherry tones, harmonious and well balanced. On the palate, it is ripe, tasty, long lasting and smooth, with an outstanding combination of fruity aromas. Consume between 16-18 °C.

**Awards:**

James Suckling List: 90 p.

Japan Women's Wine Awards SAKURA, Silver medal  
Challenge International du Vin, Silver medal

Decanter World Wine Award 2018: Bronze, 87 p.

Decanter World Wine Award 2017: Bronze, 86 p.

Decanter Asia Wine Award 2016: recommended, 84 p.

The Best of Rioja 2016: Top 100 by Meininger Mundus

Vini 2016: Silver