

Zintzo tempranillo

Fresh and tasty

Varieties of grapes and vineyards:

Tempranillo 85% and Viura 15%

DO Ca. Rioja Alavesa

Average of vineyards: 30 years old. Low production.

Manual harvest. Alcoholic graduation: 14% Vol.

Elaboration:

Wine made using the traditional method of carbonic maceration in stainless steel tanks. Fermentation is done between 25 and 28 °C to achieve a good balance between aromas and freshness.

Serve at 14-15 °C

Tasting:

Zintzo Tempranillo is our commitment to a young, fresh wine. It is a dark cherry red colour, with marked violet hues. It has fruity aromas, with flavours of blackberries, blueberries and currants.

Harmonic wine with a balanced body.

Tasting and Service:

Serve between 14-15 °C

