ZIFAR

D.O. Ribera Del Duero

Tempranillo 2020

Since its beginnings in 2005, Bodegas Zifar was conceived with the vision of developing a high-quality winemaking concept in the heart of the Ribera del Duero. In 2014, the winery changed, with ownership and management shared with Bodega Pago de Cirsus and Bodegas Irache. The product range was expanded to include the brands Senda de los Olivos, Caballero Zifar, and Pago de las Sabinas

The harvest

2020 is a vintage of great interest, yielding genuine wines; contained alcoholic degree, fresh, medium-bodied wines with lots of red fruit. Weather conditions were very favourable, without incident and abundant rains in spring yielding a short cycle year. The summer was hot and dry but subsoil water reserves played in our favour with good night/day thermal contrast in La Aguillera at 800-900 meters altitude where most vineyards are located. Older age vines played a role, providing greater resistance to drought with low yields, completing the ripening cycle without setbacks and ten days earlier than usual. The harvest started September 24th, ending October 11th.

Vinification

Manual Harvest in 10kg crates. Pre-fermentative maceration in a refrigerated chamber at 5°C for 24 hours, followed by alcoholic fermentation at controlled temperature.

The ageing

15 months in new French oak barrels

Tasting notes

Colour: High chromatic intensity, with purple and cherry tones Nose: Primary notes of blackberry, licorice, and violet, with nuances of wicker, sweet spices, pepper, and toffee.

Palate: Pleasant tannins, long finish, good volume, and a great midpalate

Food pairing: Perfectly paired with meats, roasted suckling pig. Ideal to accompany Manchego cheeses





Technical data

Varietals	100% Tempranillo.
Vine Age	100 years
Vineyards	Vineyards in Pesquera de Duero and La Horra, 820m above sea level
Barrel Composition	French Oak.
Barrel Age	New
Time in Barrel	15 Months.
Alcohol content (vol)	15% Vol
Suggested serving temperature	15-16∘ C