

# Zifar

*D.O. Ribera Del Duero*

## Tempranillo 2022

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 Trache. The product range was expanded to include the brands Senda de los Olivos, Caballero Zifar, and Pago de las Sabinas

### The harvest

2022 in Ribera del Duero is a short but really complex and very expressive vintage where the different terroirs are expressed, clearly differentiating their own characteristics. A fairly cool spring delayed the vegetative cycle of the vine, thus avoiding any loss due to frost. The high summer temperatures and the absence of humidity have facilitated exceptional health of the grapes in this 2022 vintage, which has decreased in quantity, but has been of good quality. In these extreme weather conditions, it was precisely the old vines that make up our wines that showed themselves best, achieving a balance in flavors and tannins that make 2022 a truly great vintage.

### 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 mid-palate

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

AR A E X  
*Grands*  
Spanish Fine Wines



## Technical data

Varietals	100% Tempranillo.
Vine Age	35-40 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



MUNDUSVINI  
GOLD - 2026  
Germany