

ZIFAR

D.O. Ribera Del Duero

Pago De Las Sabinas 2016

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

2016 in Ribera del Duero was the warmest vintage in recent decades. A cold, dry winter, with almost no snow, was followed by a very rainy spring providing abundant water reserves for the vines. Budding began normally and was followed by a benign period in late spring/early summer, which resulted in a phenological advancement of one week, although excessive heat was recorded in July and August. The harvest then began one week later than the previous year. The resulting grapes were balanced, with ripe tannins and excellent freshness, and harvest work began on the first tempranillo vineyards on October 6.

Vinification

Manual harvest in 10kg crates. Pre-fermentative maceration in cold at 5°C for 24 hours. Crafted in barrels with short manual punch-downs to maintain berry integrity. Alcoholic fermentation with native yeasts. Approximately 19 days of maceration. Malolactic fermentation in 500-liter barrels

The ageing

15 months in new French oak barrels

Tasting notes

Colour: Brilliant cherry red with a high layer

Nose: Dominant red fruit, currants, strawberries with a gummy background, licorice, with the wood playing a minor role, leaving a finish of cinnamon and white pepper

Palate: Fresh, with the identity of the terroir and the vineyard's altitude, agile, with fine spice notes, elegant, and profound

Food pairing: A good companion for red meats, lamb, game meats, and roasts

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	35-40 years
Vineyards	Vineyards in Quintanilla de Arriba. Estate at 910 m above sea level, allowing the grapes to fully ripen and improve acidity.
Barrel Composition	French Oak.
Barrel Age	New
Time in Barrel	15 Months.
Time in Bottle	2 years
Alcohol content (vol)	14% vol.
Suggested serving temperature	14-16°C