

# Zifar

D.O. Ribera Del Duero

## Crianza 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. Cold pre-fermentation maceration at 5°C for the first 24 hours

### The ageing

At least 12 months in French oak barrels

### Tasting notes

**Colour:** Intense cherry red

**Nose:** Aromas and good balance of fruit and wood, notes of vanilla mixed with well-ripened fruit, blackberries, and wild berries. Touches of leather and licorice resulting from the blend of French oak and grape aromas

**Palate:** Smooth texture, fills the palate with balanced flavors, fine tannins. Long and elegant finish and aftertaste

**Food pairing:** Meats, pasta dishes, and spicy stews

AR A E X  
Grands  
Spanish Fine Wines



## Technical data

Varietals	100% Tempranillo.
Vine Age	35-40 years
Vineyards	Vineyards in Pesquera de Duero, Roa and Quintanilla de Arriba
Barrel Composition	French Oak.
Barrel Age	New
Time in Barrel	12 months
Time in Bottle	1 year
Alcohol content (vol)	14,5% vol.