ZIFAR

D.O. Ribera Del Duero

Senda De Los Olivos Roble 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 Irache. 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

Cold pre-fermentation maceration at 5°C for 24 hours

The ageing

6 months in French oak barrels

Tasting notes

Colour: Cherry color with bright garnet rim.

Nose: Forest fruits, blackberries, and licorice, mixed with a creamy touch, sweet spices, and cream

Palate: Broad freshness, with gentle tannins, good structure, a certain balsamic character, full-bodied with nuances of red fruits, well representing the variety and origin

Food pairing: Main dishes of Mediterranean cuisine, rice dishes, sausages, and cheeses always make excellent combinations





Technical data

Varietals	100% Tempranillo.
Vine Age	30 years
Vineyards	Vineyards in Pesquera de Duero and Roa, 840m above sea level
Barrel Composition	French Oak.
Barrel Age	1-3 years
Time in Barrel	6 months
Time in Bottle	6 months
Alcohol content (vol)	14,5% vol.
Suggested serving temperature	12/16 °C