

Zifar

D.O. Ribera Del Duero

Senda De Los Olivos Roble 2024

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

The 2024 harvest developed under difficult climatic conditions, as the usual frosts in Ribera del Duero and the hail episodes that occurred during the spring were followed by abundant rainfall and marked temperature variations during the harvest in September and October. With 18% less production than the previous year, the wines of the 2024 vintage promise an elegant structure and nuanced complexity.

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

AR A E X
Grands
Spanish Fine Wines



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.
Acidity total (gr/l)	5,24
pH	3,6
Total Sulphites (mg/L)	43
Residual sugar (gr/l)	1,6
Suggested serving temperature	14/16 °C