

ZINFANDEL GRAPE THE JEWEL OF CALIFORNIA



The Zinfandel grape is the most common and appreciated grape variety in California, where it has been cultivated since the mid-19th century. The red grape produces wines of different characteristics that can be dry or sweet, full-bodied or medium-bodied, robust or easy to taste, etc. Thus, in general it has accentuated tannins, intense ruby red color and medium aging.

Grape production is almost exclusively linked to the New World and according to research over 90% of Zinfandel's cultivation in the world is done in the USA and despite its production in 15 other states California has the largest planted aerial of the red grape and arriving 11% of the total vineyards of the American west coast state. On the other hand, even with little expression other countries also cultivate the red grape such as Australia, Mexico and South Africa, which are the three mains.

The Zinfandel grape came to the USA from Europe in the 19th century and immediately succeeded in adapting to the New World because it is a dynamic and versatile grape variety.

On the other hand, much is discussed about its origin and scientists have proven through laboratory tests that California's characteristic grape originates from Croatia via Italy and genetically the grape has equivalence with Primitivo which is a variety traditionally cultivated in Italy and Italy. which in turn is closely related to the Croatian grape Crljenak Kastelanski.

According to research Joseph W. Osborne was probably the first winemaker to make a Zinfandel wine in California in 1857. His history in California began in the traditional winemaking regions of Sonoma and Napa around 1850, when there was a great development

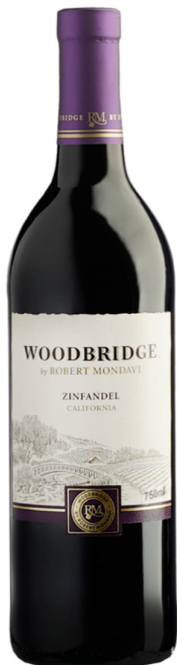
in the region due to Gold rush. A few growers began their cultivation almost at home, but the Zinfandel grape spread so widely that by the end of the nineteenth century it was the most prevalent variety in California vineyards.



Due to the beginning of Prohibition in the USA, the grape was forgotten for 50 years and returned to popularity in the 1970s. Thus, the prohibition of producing alcoholic beverages in the USA during the first decades of the twentieth century drastically reduced wine production. As a result, many vineyards were destroyed and Zinfandel lost space, sometimes serving illegally to produce table wines.

It was only in the 1970s that it was somewhat curiously rediscovered, as the grape served as the basis for the production of white wine and was in fact a rosé wine that was well suited to the American consumer in the 1970s. In the 1990s, the popularity of dry red wines made with Zinfandel gave new life to their cultivation and production.

The Zinfandel grape vines are very vigorous and accept the warm weather especially, but not too hot, as the grapes can wither in excess heat. The ripening time is not so long and its sugar level is high because of the characteristic terroir of the California sun-drenched Pacific region.



The Zinfandel grape is known by various names around the world such as Gioia Del Colle, Locale, Morellone, Plavac Veliki, Primiticcio, Primitivo Di Gioia, Primitivo Nero and Grape Della Pergola.

Red Zinfandel red wines generally have a good fruity aroma, deep violet ruby color, good tannins, balanced acidity and relatively high alcohol content of 15%, their finish has good persistence, without bitterness and is usually soft and round.

The wines on the palate include red fruits such as raspberry, blackberry, cherry and plum, as well as notes of vanilla, tobacco and spices in the older.

Zinfandel red wines are good companies for different meats such as red, pork and poultry prepared in various ways such as grilled, boiled or roasted.

On the other hand, because it is full-bodied and soft, with a slight sweet taste and a balance between acidity and alcohol, it goes well with filet mignon and yellow cheeses. Zinfandel red wines blend perfectly with a good T-bone Steak and it's an unbeatable combination.



White Zinfandel wine is made with its own grape, very famous in the market and its production is made with fruits where the skins are quickly removed after being crushed so that they have minimal contact with the deep pigmentation characteristic of this ink and the result is wines with pink coloration.

Its white version of Zinfandel wine blends in with a wide variety of dishes ranging from Asian chicken dishes to barbecue or seafood entrees. Thus, both red and white Zinfandel wines are versatile in harmonization and go well with various dishes.

