



# ZUAZO GASTON

## “CRIANZA”

### •ELABORATION

Wine made from Tempranillo (95%) and Graciano (5%). It was elaborated following the traditional method at a controlled temperature, using grapes with the stalks and stems stripped away and a prolonged maceration time. In this way, it is possible to attain the right poly-phenological compound extraction. The wine is racked into 225l. New american and french barrels aged from 12 months and subsequently for a further 6 months in the bottle. At the end of the ageing process in barrels, the bottling takes place so as to conclude the maturing process and to perfect the organoleptic features.

### •TASTING

It has a shiny garnet colour that is very intense with a slight tile nuance around the edge. It has aromas of maturing, oak and vanilla, but it preserves memories of liquorice varieties and sugar-coated fruit.

Complex and elegant in the mouth. Balanced, without edges. It is a wine with body, fleshy and exuding charm. It has an intense and long-lasting aftertaste.

### •PARTICULAR FEATURES

**Alcoholic Content:** 13% vol.

**Serving temperature:** 16 – 18 °C

**Bottle type:** Traditional Burgundy with sunken base.

**Capacidad:** 750 ml.

**Recommended with:** Red meats, games, seasoned stews and cheeses.