



ZUAZO GASTON “FINCA COSTANILLAS”

- **HISTORY**

In 1933, Mr. Mariano Zuazo acquired 8 hectares of clayed-clacareous land situated 3 kilometres from Oyón, in Rioja Alavesa. Given the magnificent characteristics of the property, the Zuazo Gaston family decide to convert the holding into a vineyard with Tempranillo and Graciano varieties. After more than thirty years, it is found to be at the height of maximum quality. It was the first Rioja holding to collaborate on the Basque and European Governments development project, on precision varieties growing for the efficient handling and quality of vineyards.

- **ELABORATION**

Wine made from Tempranillo (95%) and Graciano (5%). The grapes are selected on the estate abiding by strict analytical parameters.

Subsequent to its careful elaboration, it remains in a French oak cask for 9 months.

- **TASTING**

Visually, one may appreciate an intensely coloured glycerol wine, powerful aromas on the nose, fruity and perfectly blended harmony with the wood.

Complex and balanced to the taste; fresh acidity and agreeable tannin.

Pleasing and prolonged retro nasal sensation of fruity reminiscence.

- **PARTICULAR FEATURES**

Alcoholic level: 13,5% vol.

Serving temperature: 16 – 18 °C

Bottle type: Burgundy Expression.

Capacity: 750 ml

Recommended with: Game meats and roasts, stews seasoned or in sauces and cheeses.