

ZUAZO GASTON "RESERVA"

ELABORATION

Wine made from Tempranillo (95%) and Graciano (5%). Elaborated using destemmed grapes from a spread harvest according to optimum ripening. Temperature control and long macerations for appropriate polyphenol extraction, which provide stability and balance in the evolutionary phase. The wine lays to rest in new American and French oak casks for 18 months and subsequently for a further 18 months in the bottle in order to achieve a perfect balance.

TASTING

Brilliant ruby red colour with touches of tile red at the edges – of scarce varietal recollection. Evokes spicy and balsamic aromas on the nose. Balanced and complex bouquet, providing a silky sensation in the palate and is smooth and elegant to the taste. Full-bodied, long and

persistent characteristic after taste.

PARTICULAR FEATURES

Alcoholic Level: 13% vol.

Serving Temperature: 16 – 18 °C

Bottle type: Burgundy frosted concave bottom.

Capacity: 750 ml

Recomended with: Roasts, game, red meats and hard cheeses.