



# ZUAZO GASTON

## “VENDIMIA SELECCIONADA”

- **PREPARATION**

Wine made from Tempranillo (95%) and Graciano (5%) grape varieties. It was elaborated following the traditional method at a controlled temperature, using grapes with the stems and stalks stripped away. The wine is aged in American oak barrels of 225-litres in capacity for 5 months (the “semi-maturing” process), endowing the wine the most complex aromas without losing its fresh and fruity character.

- **TASTING**

It has a ruby colour, is intense, pure and brilliant. It is a wine that perfectly blends fruity aromas (forest fruits, blueberries) and varietal ones (liquorice), with a subtle hint of wood that helps to endow it with a very suggestive aromatic complexity. In the mouth, it comes across as being very well structured that turns into something softer, leaving a lasting delicate aftertaste. Owing to its characteristics, its fine body and complexity, it will even mature positively in the bottle, surely furnishing us with some pleasant surprises.

- **PARTICULAR FEATURES**

**Alcoholic level:** 12,5% vol.

**Serving temperature:** 16 – 18 °C

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

**Capacity:** 750 ml

**Recommended with:** Roast meats, small game hunting, fish in sauces and cheeses.