



VERY FINE VINOS  
EXPORT MANAGEMENT

# BODEGAS ZUAZO GASTON

## Tapas Gaston Viura



### TECHNICAL DATA



DCO Rioja

Varietals: 90% VIURA grapes from selected vineyards over 30 years old +10% MALVASIA from 50 years old vineyards

Alcohol: 13,00%

Bootle Style: Burgundy

Capacity: 75 CL.

### WINEMAKING PROCESS



Strict controls on ripening are respected in order to obtain a well balanced wine. After destemming and crushing, fermentation take place at a controlled temperature of 16-18°C in stainless steel tanks.

### TASTING NOTES



Pale yellow with greenish and bright hues. Perfectly Limpid. The aroma is perfectly frank, fruity, sweetly and slightly herbaceous, with the particular feature of both varieties. The first contact in the mouth maintain a high fresh level, with a balanced acidity, showing a very nice and persistence evolution.

### FOOD PAIRING



A good accompaniment to seafood, fish and vegetables. Drink at a temperature of around 8'11°C.

### LOGISTICS



Presentation in carton of 12 bottles

Euro pallet : 50/600 bottles

American pallet: 70/ 840 bottles

Weight case: 6 bottles: 7.2 kg 12 bottles: 14.4 kg

Bottle Bar Code: 8437003247057



WINES