



VERY FINE VINOS
EXPORT MANAGEMENT

BODEGAS ZUAZO GASTON

Zuazo Gaston Reserva



TECHNICAL DATA



DCO Rioja
Varietals: 90% TEMPRANILLO + 10%
GRACIANO from family vineyards in
Rioja Alavesa
Alcohol: 13,50%
Bottle Style: Burgundy
Capacity: 75 CL.

WINEMAKING PROCESS



Grapes are carefully selected before an 8 days maceration process and 10 to 12 days fermentation at controlled temperature, which ensure that the wine acquires the perfect colour and tannins. Aged in 225 L. French (65%) and American (35%) Oak barrels for 20 months. Once bottled it will round off for at least 18 months in our cellar before release for sale.

TASTING NOTES



Brilliant Ruby red colour with hints of tile red at the edges. On the nose it has balsamic, spicy, vanilla and oak notes, preserving memories of varietal aromas: Licorice, ripe red berries and sugar coated fruits. Balanced and Complex in mouth, providing a silky sensation. Full bodied with a long and persistent after taste.

FOOD PAIRING



Roasted Meats, Game and strong cheeses.

LOGISTICS



Presentation in carton of 6 bottles
Euro pallet : 96/576 bottles
American pallet: 120/720 bottles
Weight case: 6 bottles: 7.2 kg 12 bottles: 14.4 kg
Bottle Bar Code: 8437003247071



WINES