



WINES

BODEGAS ZUAZO GASTON

Reserva de la Familia



TECHNICAL DATA



D.O.Ca.: Rioja

Grape Varieties: 80% Tempranillo, 20% Graciano

WINEMAKING PROCESS



Only the best bunches from our vineyards are selected and hand-harvested into 10 Kgs. cases for our RESERVA DE FAMILIA. A blend of 80% Tempranillo and 20% Graciano gives a wine with perfect conditions for aging process: Structure, Volume, Freshness and Complexity. 20 months in French Oak barrels, with 3 racking, confers this wine a complex bouquet before resting quietly in bottle for at least 16 months to ensure complete maturity.

TASTING NOTES



Bright garnet colour with light ochre shades coming from aging process. On the nose it displays intense aging aromas: Vanilla, Caramel, soft spices and varietal notes. Fleshy, Complex, Elegant and well balanced on the palate. It has an intense and long-lasting aftertaste, with a very nice notes mixing vanilla and caramel softness with spices complexity.

FOOD PAIRING



Serving suggestion: Serve at 16-18°C. Red and game meats, spicy stews and cheeses.

LOGISTICS



Europallet

Cases of 6 bottles

Case weight: 7.15 kg

396 bottles/pallet

Bottle Bar Code: 8437003247446



VERY FINE VINOS

EXPORT MANAGEMENT