



WINES

# BODEGAS ZUAZO GASTON



## Zuazo Gastón Tempranillo Blanco

### TECHNICAL DATA



**D.O.Ca:** Rioja  
**Grape Varieties:** 90% tempranillo blanco,  
10% viura

### 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



Europallet  
Cases of 6 bottles  
Case weight: 7.15 kg  
630 bottles/pallet  
Bottle Bar Code: 8437003247057



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EXPORT MANAGEMENT