



Finca la Niña Vendimia Seleccionada, Rioja, Spain, Red

Rioja, Spain

Bodegas Zuzazo Gaston has existed since the 19th century and is now a pioneer in Spanish Rioja and Ribera del Duero wines, thanks to the acquisition of Bodegas Teofilo Reyes. Today, the estate cultivates almost 50 hectares of Tempranillo, Graciano, Mazuelo and Viura, in a Mediterranean climate, on clay and limestone soils.

PRESENTATION

From the moment the grapes come to the cellar up to the time the wines are ready to be launched on the market, there are some essential stages for a final successful result. Pressing, Fermentation, Aging, Coupage and bottling are some of these processes. There are very few secrets in the wine business: choosing and cultivating with care the land is fundamental premise. When grapes are ready, come into play the skills and abilities of a whole team to transform them into wine. To achieve this goal, the estate is renewing and modernizing their facilities continuously.

TERROIR

Sandy and limestone soils

WINEMAKING

Elaborated following the traditional method at a controlled temperature, using grapes with the stems and stalks stripped away.

AGEING

Maturation is completed with a short period of aging in American Oak Barrels of 6 months, endowing the wine the most complex aromas without losing its freshness and fruity character.

VARIETALS

Tempranillo 90%, Mazuelo 10%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

Perfect blend of fruity aromas (forest fruits and blueberries) and varietal notes (liquorice), with a subtle hint of wood which help to endow it with a very suggestive aromatic complexity. Well structured on the palate, with fresh flavours and soft tannins, leaving a lasting delicate

FOOD PAIRINGS

The perfect accompaniment to a wide variety of dishes, including meats, cheese, salads, pasta.



