



# Vineyards of Spain

BRUNOLAFON  
wine selection

## Spain, Bodegas Zuazo Gaston, Clos de las Viboras Reserva, Rioja, Espagne, Rouge

Rioja, Spain



Bodegas Zuazo 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 to 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 at the wine business: Choosing and cultivating with care the land is fundamental premise. When the grapes are ready, come into play the skills and abilities of a whole team transforming them into wine. To achieve this goal, we are renewing and modernizing our facilities continuously.

### TERROIR

Sandy and clay.

### WINEMAKING

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.

### AGEING

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

### VARIETALS

Tempranillo 90%, Graciano 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

### TASTING

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: liquorice, 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 PAIRINGS

Roasted Meats, Game and strong cheeses.

