



Spain, Bodegas Zuazo Gaston, Finca la Niña Crianza, Rioja, Espagne, Rouge

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 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

Our method of long lasting maceration at controlled temperature produces an accurate optimal extraction of components and poliphenolic reactions.

AGEING

Aged in 225 L. French and American Oak barrels for 12 months before resting quietly in bottles for at least 6 months In bottle to ensure complete

VARIETAL

Tempranillo 100%

GM: NO

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

TASTING

Shiny and intense Red Ruby red colour with a slight tile nuance around the edge.

It has maturing aromas, with balsamic, vanilla and oak notes, preserving memories of varietal aromas: Liquorice and sugar coated fruits.

complex and elegant in mouth. smooth, well balanced and complex, this wine leaves a persistent evolution.

FOOD PAIRINGS

Red Meats, Game, seasoned stews and cured cheeses.



