

Finca Zarzamochuelo 2018



Type of Wine Special Selection Red Wine.

Strength 14 %

Grape Varieties Tempranillo 90%, Graciano 10%

Appellation: Rioja

Age of Vines Minimum 45 years old.

Harvesting Started 10 Oct. Handharvested. Strict grape selection.

Process The grape bunches are destemmed.

Fermentation In stainless steel vats (5.000 litres).

Fermentation Temperature 29-30 degrees C.

Tasting Notes Colour: Ruby red. Aroma: Intense aromas of jammy fruits and spices. Taste: Well structured and harmonious, long lasting, with well integrated oak, and a predominance of jammy fruit and spices.

Comments The malolactic fermentation and then 16 months ageing in French oak casks give this wine an extraordinary aromatic complexity, and its long lasting range of flavours make it a true delight to savour. We recommend decanting and airing this wine so as to be able to fully appreciate all of its extraordinary quality.

Presentation

Type of Bottle: Tapered Hercules 0.75 litre. Type of Cork: "Natural".

Serving Temperature 16 – 18 degrees C

Food Pairings . Meat with peppers. Game stews. Roast beef. All types of aromatic stew. Roasted red meat dishes. Roast lamb.