

BODEGAS ZURBAL



Crianza

VISUAL STAGE: A wine dressed in a lovely red.

OLFACTORY STAGE: Direct olfaction discloses aromas of spices (cinnamon and vanilla) with hints of coconut ófrom its stay in good American oak barrelsó against a background of ripe fruit. Honest and powerful. Retro-olfaction evinces its potency, length and complexity.

GUSTATIVE STAGE: This is a round wine with a pleasant attack. Full-bodied and meaty, with polished tannins that give it volume and structure. The final sensation is long and pleasurable.

VINIFICATION DATA

The wine is made with grapes grown in our best vineyards, located in the finest production areas of Rioja Alta, with vine ages averaging more than 50 years.

It is made with the following grape varieties: 95% Tempranillo, 5% Garnacha and Mazuelo.

The vinification system used for this wine includes destemming without crushing and a long maceration with periodic pumpovers and dElestages. The process includes high-technology features such as automated temperature control and the most aseptic conditions, to produce a wine that is healthy, honest and pleasing even to the most demanding palates.

After several rackings, the wine is aged in American oak barrels for at least a year.