

BODEGAS ZURBAL



Reserva

VISUAL STAGE: A wine dressed in a beautiful, medium-high intensity, dark-cherry red with a brick rim.

OLFACTORY STAGE: Direct olfaction discloses well-assembled spicy aromas of vanilla and coconut against a background of stewed fruit and jam. Honest and powerful. Retro-olfaction evinces its aromatic potency, length and complexity.

GUSTATIVE STAGE: This is a wide, rounded wine with a voluptuous attack. Full bodied, with a powerful, meaty mouthfeel, quality tannins that contribute character and structure and a well-integrated acidity. The final sensation is long and pleasurable.

VINIFICATION DATA

The wine is made with grapes grown in our iLa Lagunaí vineyard, with vines that are over 80 years old and an enviable location with good sun exposure, a gentle slope and the right type of chalky-clay soil. It is made with the following grape varieties: 80% Tempranillo and 20% others.

This is due to the prevailing custom at the time the vineyard was planted of mixing many different grape varieties in the same vineyard, with a predominance of Tempranillo over the rest.

The wine is made by bringing together modern systems, such as destemming and temperature controls, and periodic pumpovers and dÉlestages, with a long maceration after fermentation. The process includes the most aseptic conditions, to produce a wine that is healthy, honest and pleasing even to the most demanding palates.

After several rackings to clean the wine, it is put in fine-grain French oak barrels, where it is left for two years, with rackings every six months. It is then bottled and left to rest in our cellars for over one year before it is put on the market.