

BODEGAS ZURBAL



Vendimia Seleccionada

VISUAL STAGE: A wine dressed in a beautiful, medium-intensity, darkcherry red with brick hues.

OLFACTORY STAGE: Direct olfaction discloses well-assembled toffee and finely-toasted sensations against a fruity varietal background with notes of liquorice. Honest and powerful. Retro-olfaction evinces its aromatic potency, length and complexity.

GUSTATIVE STAGE: This is a wine with a friendly, ample and round attack. Medium-bodied, with a fatty mouthfeel, well-polished tannins and a very well-integrated acidity. The finish is long and pleasant.

VINIFICATION DATA

The wine is made with grapes grown in our "La Laguna" 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 bringing together modern systems, such as destemming and temperature controls, and periodic pumpovers and dÉlestages. The process includes the most aseptic conditions, to produce a wine that is healthy, honest and pleasing even to the most demanding palates. Malolactic fermentation takes place in American oak barrels and finegrain French oak barrels with daily stirring to ensure the process takes place properly.

The wine is then aged in the same barrels for a few months. It is then bottled without any type of treatment, so some deposits may form in the bottle which under no circumstances diminish the wine's extraordinary quality.