

Rioja Alavesa is without a doubt one of the most prestigious international winegrowing regions. It is an area that is graced with a unique microclimate, making its wines one of a kind and allowing the wine producers to turn them into a delight to the palate.

The land is argillaceous and calcareous. The average temperature of the region is between 12° and 13° and the annual rainfall is 500 liters/m<sup>2</sup>. The wines that are produced on this land are the result of a very special fruit. The Sierra de Cantabria mountain range protects the Rioja Alavesa from the influences of Cantabria and its cold and humid winds. On the other hand, the vineyards' direction facing south makes them dry and warm, allowing the strain to take more advantage of the warmth it receives.

It is here Bodegas Zuazo Gaston comes from.

The Zuazo Gaston family grows 52 hectares of vines in the Oyon region. These are vineyards of several ages (from 10 to 60 years) and are productions in which Graciano, Mazuelo and above all, Tempranillo are the dominant grape varieties. The controlled output of

these plantations comes to 4.000 kg/Ha., which enables them to exercise a form of quality and control over the grapes before and after being harvested. The vinification, after deltalking, takes place in stainless steel stores at controlled temperature with a specific maceration.

After draining, their wines are selected according to their qualities in order to obtain young wines or to be aged in casks, where they will remain for a period of time until they are laid in bottles. Bodegas Zuazo Gaston produces 4 wines: A young red, a Semi Crianza with 5 months in American oak barrels, a Crianza and the Reserva.



## WINE REVIEW OF ZUAZO GASTON CRIANZA 2002



Zuazo Gaston, Crianza is made from Tempranillo (90%), Mazuelo (5%) and Graciano (5%). It was elaborated following the traditional method at a controlled temperature, using grapes with the stalks and the stems stripped away and a prolonged maceration time. In this way, it is possible to attain the right poly-phenological compound extraction. The wine is ranked into 225L American oak barrels and aged for 14 months. At the end of the ageing process in barrels, the bottling takes place so as to conclude the maturing process and to perfect the organoleptic features.

The wine has a shiny garnet colour that is very intense with a slight tile nuance around the edge. It has aromas of maturing, oak and vanilla, but it preserves memories of liquorice varieties and sugar-coated fruit. Complex and elegant in the mouth. Balanced, without edges. It is a wine with body, fleshy and exuding charm. It has an intense and long-lasting aftertaste.

***Zuazo Gaston Crianza, 2002 cost € 5,75/Btl and can be bought at INTERBROSA, C/CANTARERO 3 IN MARO – TEL. 952 52 95 21***