



Zuazo Gaston
G7 Madurado Tempranillo
LA RIOJA (SPAIN)

The vineyards of Zuazo Gaston are located on 52 hectares in the Oyón region within the DOC Rioja. The winery's top wine, made exclusively from old vines. The G7 project is a reflection of seven generations cultivating the vineyards.

Grapes: Tempranillo

Viniculture:

Alcohol: 13 % vol.

Appearance: Red with purple hues

Nose: Summer plums with black cherries.

Palate: Warm plum and raspberries, soft tannins with integrated acid. Fresh and fruity.

Pairing: Grilled lamb, pork skewers, fresh fruit salads, grilled pineapple, polenta and stews.



La Rioja Wine Region of Spain

Climate: La Rioja has a very mild Mediterranean climate. The Rioja Alta is at a higher elevation and further north and experiences a cooler climate. Rioja Baja is drier, lower elevation, and warmer.

La Rioja is the most famous wine region in Spain and is renowned for its red wines made from the Tempranillo grape. The region also produces rosé and white wines from the same grape. Rioja is closely tied to France both geographically, and in wine making. Rioja wines age longer than any other wine in the world, and is the only region in Spain to carry the DOC title. Rioja wines are always aged in oak barrels.

Tempranillo grapes are used in all Rioja red wines. Other grapes used are Garnacha, Graciano, and Mazuelo. Viura is the most common grape in Rioja white wines as well as Garnacha Blanca, and Malvasia.

Rioja red wines are generally earthy, delicate, and elegant with spice & vanilla notes. Rioja whites tend to be acidic and mildly fruity.

Rioja wines have a law that dictates their aging requirements. In order for a wine to be considered "Crianza" it must be aged two years (one year in oak). For "Reserva" it must be aged three years (one year in oak). And for "Gran Reserva" it must be aged at least five years (two in oak, and three in bottles).