

Beleros

FINCA ZARZAMOCHUELO

Red wine



ALCOHOL CONTENT

≈14°

VINEYARD AGE

>35 years

VARIETIES

Tempranillo 90%
Graciano 10%

HARVEST

October (manual)
– Grape selection

PROCESS

Selected, destemmed clusters

FERMENTATION

In 4,000-liter stainless steel tanks
Temperature controlled between 26 °C – 30 °C

PRESENTATION

Burgundy bottle 75 Cl.
“Natural Flor” cork

SERVING TEMPERATURE

14°C – 16°C

Malolactic fermentation and 16 months' ageing in Bordeaux barrels of French oak lend this wine extraordinary aromatic complexity. Decanting and aeration are recommended to fully appreciate its exceptional quality.

TASTING NOTES

Cherry red color. On the nose, initially balsamic, floral (dried rose), spicy, fresh with red fruit notes. On the palate, it is expressive, complex, warm, with mineral hints.

FOOD PAIRING

Pepper steak. Game stews. Roast beef. Stews with aromatic herbs. Roast lamb. Grilled or roasted red meats.