

# Zaleo

**Pardina**

D.O. Ribera del Guadiana  
Denominación de Origen



**Variety:** Pardina.

**The winemaker:** Manuel García.

**Tasting Notes:** We believe Extremaduran wines should reflect the terroir where they are made. As a consequence, we don't use foreign varieties, and our focus is on Pardina, an indigenous grape, as our main variety for white wines. With a hint of apples, bananas and stone fruit on the nose and palate, Zaleo Pardina is a balanced wine with a citrus undertone and excellent acidity.

**The Winery:** Zaleo wines express the terroir of Extremadura. They belong to the Ribera del Guadiana D.O. and are produced by Viñaoliva, a forward-thinking, export-oriented cooperative based in Almendralejo, right in the heart of Tierra de Barros, Extremadura's main wine-making area. Our modern, state-of-the-art winery has enabled us to draw out all the potential in our vineyards. Fruit focus and soft tannins combine to create products that are full-bodied yet easy to drink.

**Vines:** 20-year-old non-irrigated bush vines in the Tierra de Barros district.

**Winemaking:** Temperature-controlled fermentation after picking in mid-September.

**Food Matching:** Shellfish. Grilled and fried fish.

**Serving Temperature:** 10-12°C

**Technical Data:**

Alc: 12%

Total acidity: 5.3g/l

Residual sugar: 1.8g/l

**Awards:**

- Espiga Gold Medal, Best in Show
- Arabel Gold Medal
- Mezquita Silver Medal

[www.zaleo.es](http://www.zaleo.es)