



Variety: Tempranillo.

The winemaker: Manuel García.

Tasting Notes: Zaleo Premium is 100% Tempranillo. It is aged for about four months in stainless steel tanks, followed by eight months in French oak barrels. It offers us a perfect balance between fruit and oak, combining spice, chocolate and coffee with fruits of the forest and a hint of liquorice. 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 bush vines from the Tierra de Barros district.

Winemaking: Maceration takes place for seven days. Temperature-controlled fermentation (22–24°C) in stainless steel tanks. Aged for eight months in French oak barrels.

Food Matching: Traditional stews and casseroles.

Serving Temperature: 14–18°C

Technical Data:

Alc: 14%

Total acidity: 5.1g/l

Residual sugar: 1.8g/l

Awards:

- Vinespaña Grand Gold Medal
- 94 points Guía Sevi
- Arabel Gold Medal
- Mezquita Gold Medal
- Bacchus Silver Medal