

Zaleo

Selección

Ribera del Guadiana
Denominación de Origen



Variety: Tempranillo.

Winemaker: Manuel Garcia.

Background: Zaleo wines express the terroir of Extremadura. With the D.O. Ribera del Guadiana seal of approval, they 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 new, state-of-the-art winery has enabled us to draw out all the potential in Extremaduran and are full-bodied yet easy to drink.

The winery: our state-of-the-art winery was opened in July 2008. We make wine only in small tanks in a temperature controlled environment. Not a single tank is outside. These premises are where Manuel Garcia, our highly experienced winemaker, is drawing out all the huge latent potential that lies in our grapes. The results are now reaching the bottle!

Vines: 20-year-old (average age) non-irrigated bush vines. Harvest: Our Tempranillo grapes are hand-picked in the first week in September.

Winemaking: Maceration takes place for seven days. Temperature-controlled fermentation (22-24°C). Aged in stainless steel tanks for at least 4 months, followed by at least six months in our best American barrels.

Tasting notes: Zaleo Selección reflects our awareness that barrels should be used as a tool to contribute complexity, not as an objective in themselves. What's more, oak-aged wines from Extremadura are best consumed relatively young. Zaleo Selección is released once we see the wine has integrated and is ready to be drunk, thus achieving a perfect balance between fruit and oak, all with the delicate overlay of liquorice that so characterizes top oak-aged Extremaduran wines.

Food matching: Zaleo Tempranillo goes perfectly with casseroles, cold cuts and cheeses.

Serving Temperature: 16-18°C

Ageing potential: Zaleo Tempranillo is ready to drink and will age well for at least five years following bottling.

Awards:

- Arabel Gold Medal
- Mezquita Silver Medal
- Espiga Silver Medal

www.zaleo.es