

· TINAJA ·

DE ZALEO



Variety: 100% Syrah.

The Winemaker: Manolo García Mancera.

Tasting Notes: Tinaja de Zaleo expresses huge purity of fruit with beautifully rounded and supple tannins, hints of herbs and spice, and a long, smooth finish.

The Winery: Zaleo wines express the terroir of Extremadura. 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 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 vines from the Calamonte district.

Winemaking: Maceration takes place for seven days. Temperature-controlled fermentation (22–24°C) in stainless steel tanks. Aged for five months in tinajas that are made from Extremaduran clay.

Food matching: Traditional stews and casseroles.

Serving Temperature: 14–18°C

Technical Data:

Alc: 14%

Total acidity: 5.5 g/l

Residual sugar: 1.8 g/l

Awards:

- Frankfurt International Wine Trophy Grand Gold Medal
- Mezquita Gold Medal, 94 points
- Arabel Gold Medal
- Baco Gold Medal
- Concours International de Lyon Silver Medal