

Zaleo

Tempranillo

D.O. Ribera del Guadiana
Denominación de Origen



Variedad: Tempranillo.

Enólogo: Manolo García Mancera.

Background: Zaleo wines express the terroir of Extremadura. With the D.O. Ribera del Guadiana sea 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 Spanish grape varieties.

Fruit focus and soft tannins combine to create products that 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 García, our highly experienced winemaker, is drawing out 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 (22-25°C). Aged in stainless steel tanks for at least 4 months.

Food matching: Zaleo Tinto can be enjoyed on its own, with all types of Spanish tapas, and pizzas and pasta.

Serving Temperature: 16-18°C

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

Technical Data:

Alc: 14%

Total acidity: 5.1g/l

Residual sugar: 1.8g/l

Awards:

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

www.zaleo.es