



**Variety:** Tempranillo.

**The winemaker:** Manuel García.

**Tasting Notes:** We believe Extremaduran wines should reflect the terroir where they are made. Z de Zaleo Rosado is an expression of our Tempranillo grapes, made in a semi-sweet style but also tremendously fresh with hints of berry fruit and cherries on the nose and palate.

**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 late August.

**Food Matching:** Spanish tapas.

**Serving Temperature:** 10-12°C

**Technical Data:**

Alc: 11%

Total acidity: 5.5g/l

Residual sugar: 35g/l

**Awards:**

· Mezquita Silver Medal