

# Belezos

## Tinto Zarzamochuelo

VINO TINTO



### ALCOHOL CONTENT

≈14°

### VARIETIES

Tempranillo 90%.  
Graciano 10%.

### HARVEST

October (manual).  
Grape selection.

### FERMENTATION

In 4,000-liter stainless steel tanks.  
Temperature controlled between 26 °C - 30 °C.

### BARREL AGEING

16 months in 225L French oak barrels.

### PRESENTATION

Burgundy bottle 75 Cl.  
“Natural Flor” cork.

### SERVING TEMPERATURE

14°C - 16°C

### VINEYARD AGE

>35 years.

### AREA

Rioja Alavesa.

### PROCESS

Selected, destemmed  
clusters.

*Malolactic fermentation and 16 months' ageing in Bordeaux barrels of French oak lend this wine extraordinary aromatic complexity. Decanting and aeration are recommended to fully appreciate its exceptional quality.*

### TASTING NOTES

Cherry red color. On the nose, initially balsamic, floral (dried rose), spicy, fresh with red fruit notes. On the palate, it is expressive, complex, warm, with mineral hints.

### FOOD PAIRINGS

Pepper steak. Game stews. Roast beef. Stews with aromatic herbs.  
Roast lamb. Grilled or roasted red meats.

RIOJA



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