

BODEGAS ZUAZO GASTON

DOCa RIOJA



WINES

PHOTOS

AWARDS

BODEGAS ZUAZO GASTON

TAPAS GASTON VERDEJO

TAPAS GASTON TEMPRANILLO

ZUAZO GASTON VIURA

ZUAZO GASTON VENDIMIA
SELECCIONADA

ZUAZO GASTON ROBLE

ZUAZO GASTON CRIANZA

ZUAZO GASTON CRIANZA
LIMITED EDITION

ZUAZO GASTON RESERVA

ZUAZO GASTON RESERVA
DE LA FAMILIA



TECHNICAL DATA

Declassified Rioja
 Varietals : 100% VERDEJO
 Alcohol: 12,00 %
 Bottle Style: Bordelese
 Capacity:75 Cl.

WINEMAKING PROCESS

Wine made from 100% Verdejo grapes. With the maximum respect to grapes, technology and expertise result in a modern style of wine, suitable for inter-national tastes.

TASTING NOTES

Bright yellow in colour with subtle golden reflections. On the nose, we find aromas of pineapple, peaches and citrus peel, combined with floral notes and fennel seed.

The palate is well-balanced with suitable acidity, juicy fruit and a fresh finish.

Best Served: 8 -10° C

LOGISTICS

Presentation in carton of 6 and 12 bottles
 Euro pallet : 105 cartons of 6 bottles 788 kg and 50 cases of 12 bottles 750 kg
 American pallet: 140 cartons of 6 bottles 1050 kg and 70 cartons of 12 bottles 1020 kg
 Bottle Bar Code: 8437003247897





TECHNICAL DATA

Declassified Rioja
 Varietals : 100% TEMPRANILLO
 Alcohol: 13,50 %
 Bottle Style: Bordelese
 Capacity:75 Cl.

WINEMAKING PROCESS

Wine made from 100% Tempranilla grapes, with the utmost rigor and care of our wines, giving it a very fruity and fresh character, with nice varietal aromas.

TASTING NOTES

Nice Deep Cherry colour.
 Intense varietal aromas, with red fruits and strawberry.
 Fresh and lively on the palate, this Tempranilla shows a perfect balance of tan ni ns and acidic that contribute to enhance this warm, persistent and easy to drink wine.

FOOD PAIRING

All types of meat, cheese and pasta.

Best Served: 15 -17° C

LOGISTICS

Presentation in carton of 6 and 12 bottles
 Euro pallet : 105 cartons of 6 bottles 788 kg and 50 cases of 12 bottles 750 kg
 American pallet: 140 cartos of 6 bottles 1050 kg and 70 cartons of 12 bottles 1020 kg
 Bottle Bar Code: 8437003247736





TECHNICAL DATA

DOCa Rioja

Varietals : 90% VIURA grapes from selected vineyards over 30 years old + 10% MALVASIA from 50 years old vineyards

Alcohol: 13,00 % Bottle Style: Burgundy Capacity:75 Cl.

WINEMAKING PROCESS

Strict controls on ripening are respected in order to obtain a well balanced wine. After destemming and crushing, fermentation take place at a controlled temperature of 16-18°C in stainless steel tanks.

TASTING NOTES

Pale yellow with greenish and bright hues. Perfectly Limpid. The aroma is perfectly frank, fruity, sweetly and slightly herbaceous, with the particular feature of both varieties. The first contact in the mouth maintain a high fresh level, with a balanced acidity, showing a very nice and persistence evolution.

FOOD PAIRING

A good accompaniment to seafood, fish and vegetables. Drink at a temperature of around 8'11°C.

LOGISTICS

Presentation in carton of 12 bottles

Euro pallet : 60 cases of 12 bottles 935 kg

American pallet: 84 cartons of 12 bottles 1310 kg

Bottle Bar Code: 8437003247248





TECHNICAL DATA

DOCa RIOJA

Varietals: 90% TEMPRANILLO + 10% MAZUELO from family vineyards in Rioja Alavesa.

Alcohol: 13,00 % Bottle Style: Burgundy Capacity: 75 C

WINEMAKING PROCESS

Elaborated following the traditional method at a controlled temperature, using grapes with the stems and stalks stripped away. Maturation is completed with a short period of aging in American Oak Barrels of 6 months, endowing the wine the most complex aromas without losing its freshness and fruity character.

TASTING NOTES

It has an intense ruby colour, pure and brilliant. Perfect blend of fruity aromas (forest fruits and blueberries) and varietal notes (liquorice), with a subtle hint of wood which help to endow it with a very suggestive aromatic complexity. Well structured on the palate, with fresh flavours and soft tannins, leaving a lasting delicate aftertaste.

FOOD PAIRING

The perfect accompaniment to a wide variety of dishes, including meats, cheese, salads, pasta or pizza. Serving suggestion: 16 - 18 °C

LOGISTICS

Presentation in carton of 12 bottles
Euro pallet : 60 cases of 12 bottles 935 kg
American pallet: 84 cartons of 12 bottles 1310 kg
Bottle Bar Code: 8437003247057





TECHNICAL DATA

DO RIBERA DEL DUERO

Varietals: 100% TEMPRANILLO. ZG Roble is a wine made exclusively from Tempranillo grapes, in calcareous clay slopes at an average altitude of 800 meters. 30 years old vineyards, with low yields located in the area of Roa and Anguix

Alcohol: 14 % Bottle Style: Burgundy.

Capacity: 75 Cl.

WINEMAKING PROCESS

Strict controls of the entire process, from the vineyard, the careful elaboration and bottling. The wine has aged for 5 months in French Oak barrels before being left to mature in bottle for at least 8 months before releasing to the market.

TASTING NOTES

Bright red cherry colour with slight purplish nuance around the edge. Intense aroma on the nose, combining fruit notes with elegant aging aromas. The palate is smooth and well balanced, with a long and intense finish.

FOOD PAIRING

Serving suggestion: Serve at 17-19°C.
Ideal with all kind of meats, stews, fowl or cheese.

LOGISTICS

Presentation in carton of 6 bottles
Euro pallet : 108 cartons of 6 bottles 875 kg
American pallet: 138 cartons of 6 bottles 1200 kg
Bottle Bar Code: 8437003247477





TECHNICAL DATA

DOCa RIOJA

Varietals: 100% TEMPRANILLO from family vineyards in Rioja Alavesa.

Alcohol: 13,5 % Bottle Style: Burgundy.

Capacity: 37'5 Cl., 75 Cl., 150 Cl., 300 Cl

WINEMAKING PROCESS

Our method of long lasting maceration at controlled temperature produces an accurate optimal extraction of components and poliphenolic reactions. Aged in 225 L. French and American Oak barrels for 12 months before resting quietly in bottles for at least 6 months in bottle to ensure complete maturity.

TASTING NOTES

Shiny and intense Red Ruby red colour with a slight tile nuance around the edge. It has maturing aromas, with balsamic, vanilla and oak notes, preserving memories of varietal aromas: Liquorice and sugar coated fruits. Complex and elegant in mouth. Smooth, well balanced and complex, this wine leaves a persistent evolution

FOOD PAIRING

Serving suggestion: Serve at 16-18°C.

Red Meats, Game, seasoned stews and cured cheeses.

LOGISTICS

Presentation in carton of 6 and 12 bottles

Euro pallet : 126 cartons of 6 bottles 985 kg and 60 cases of 12 bottles 935 kg

American pallet: 168 cartons of 6 bottles 1310 kg and 84 cartons of 12 bottles 1310 kg

Bottle Bar Code: 8437003247064





TECHNICAL DATA

DOCa RIOJA

Varietals: Made from a Blend of 95% Tempranillo and 5% Graciano, this wine is the result of a careful selection of the best grapes from the oldest family vineyards.

Alcohol: 13,5 % Bottle Style: Burgundy.

Capacity: 75 Cl.,

WINEMAKING PROCESS

After fermentation at controlled temperature, the wine is aged for 14 months in French oak Barrels before resting quietly in bottle for more than 12 months to ensure complete maturity.

TASTING NOTES

Deep cherry colour with medium robe and red nuance around the edge. On the nose there are intense aromas of red and sugar-coated fruit, combining with spicy, cocoa and cream. Wood aromas are well assembled. Pleasant, complex and well balanced on the palate with a persistent and elegance finish.

FOOD PAIRING

Serving suggestion: Serve at 16-18°C.

Ideal with grilled meats, game, stews and cured cheeses.

LOGISTICS

Presentation in carton of 6 bottles

Euro pallet : 108 cases of 6 bottles 940 kg

American pallet: 135 cartons of 12 bottles 1175 kg

Bottle Bar Code: 8437003247163





TECHNICAL DATA

DOCa RIOJA

Varietals: - 50% Tempranillo; 50% Merlot

Alcohol: 13.5% Bottle Style: Burgundy. Capacity: 75 Cl.

WINEMAKING PROCESS

Harvested in September, the grapes are sorted and destemmed. The juice is fermented in stainless steel tanks at 18°C for 14 days. The wine is then aged in French oak barrels for 18 months. It is bottled in dark glass bottles with a cork and a foil capsule.

TASTING NOTES

6f]`UbhFi VmfYX`Vt`ci f`k`Jh` \]bhcZ`h`Y`fYX`Lh`h`Y`YX`[Yg` C`b`h`Y`bcgY`Jh` \Lg`VUg`Lh` M`gd`M`z`j`Lb` `U`LbX`c`U` `b`ch`Yg`z`df`Yg`Yf`j`]b`[`a`Ya`cf`Yg`c`Z`j`Uf`YH`U`f`ca`Lg` @`ei`cf`W`z`f`d`Y`f`YX`V`y`f`f`Yg`LbX`g` [Uf`Vt`L`YX`Zi` J`hg` Balanced and Complex in mouth, providing a silky sensation. Full bodied with a long and persistent after taste.

FOOD PAIRING

Roasted Meats, Game and strong cheeses.

LOGISTICS

Presentation in carton of 6 bottles
Euro pallet : 110 cases of 6 bottles 860 kg
American pallet: 168 cartons of 12 bottles 1310 kg
Bottle Bar Code: 8437003247071



RISING STARS

TECHNICAL DATA

DOCa RIOJA

Varietals: Only the best bunches from our vineyards are selected and hand-harvested into 10 Kgs. cases for our RESERVA DE FAMILIA. A blend of 80% Tempranillo and 20% Graciano gives a wine with perfect conditions for aging process: Structure, Volume, Freshness and Complexity.

Alcohol: 14,00 % Bottle Style: Burgundy Ancenne
Capacity: 75 Cl.,

WINEMAKING PROCESS

20 months in French Oak barrels, with 3 racking, confers this wine a complex bouquet before resting quietly in bottle for at least 16 months to ensure complete maturity.

TASTING NOTES

Bright garnet colour with light ochre shades coming from aging process. On the nose it displays intense aging aromas: Vanilla, Caramel, soft spices and varietal notes. Fleshy, Complex, Elegant and well balanced on the palate. It has an intense and long-lasting aftertaste, with a very nice notes mixing vanilla and caramel softness with spices complexity.

FOOD PAIRING

Serving suggestion: Serve at 16-18°C.
Red and Game meats, spicy stews and cheeses

LOGISTICS

Presentation in carton of 6 bottles
Euro pallet : 48 cases of 6 bottles 450 kg
American pallet: 80 cartons of 12 bottles 750 kg
Bottle Bar Code: 8437003247446





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VOLVER



AWARDS

ZUAZO GASTON CRIANZA

VINTAGE 2015: GOLD BERLINER

VINTAGE 2014:

- Silver Berliner Wein Trophy 2017
- Bronze Decanter 2017, UK
- Gold Medal Gilbert & Galliard 2016
- Silver Medal Concourse des Vins à Lyon 2016
- Silver Medal Zarcillo Challenge (Spain) 2013
- Silver Medal International Wine Guide Spain 2017 -87 Peñin points
- Bacchus International 2012. GOLD Medal.
- WC Catavinum 2016: SILVER Meda
- IWC Catavinum 2015: SILVER Medal

ZUAZO GASTON CRIANZA LIMITED EDITION

Vintage 2015: Gold Berliner

Vintage 2013: Commended Decanter 2017 - Gold International Wine Guide Spain 2017

Gold International Wine Guide 2015-2016 SPAIN - 86 Peñin Points

ZUAZO GASTON RESERVA DE LA FAMILIA

Vintage 2010: 90 Peñin points - Gold Medal Internatinal Wine Guide Spain 2017

Gold International Wine Guide 2014-2015-2016 SPAIN - Gold INTERNATIONAL WINE CHALLENGE CATAVINUM 2015

Gold INTERNATIONAL WINE CHALLENGE CATAVINUM 2014 - MEDAILLE CONCURSO INTERNATIONAL DE LYON 2014

ZUAZO GASTON VENDIMIA SELECCIONADA

Vintage 2016: Silver Medal Internatinal Wine Guide Spain 2017

ZUAZO GASTON RESERVA

Vintage 2013: Silver Medal Mundus Vini 2017 - Silver Medal Internatinal Wine Guide Spain

2017 - 87 Peñin points