

ZAZA

Varietal: Garnacha
Vintage: 2024
D.O.: Campo de Borja
Winemaker: Norrel Robertson, Master of Wine
Winery: Santo Cristo

TASTING NOTES

Color: Raspberry pink
Nose: Intense aromas of wild strawberry and cream
Palate: Deliciously dry fruit flavors
Finish: Creamy and long
Food Match: Tapas, barbequed foods, salads, seafood and white meats

VITICULTURE / VINIFICATION

The Santo Cristo bodega is located in the village of Ainzón at the foot of Moncayo, the highest Aragon mountain, which dominates the landscape and climate. The soils in the vineyards around the village of Ainzón are mainly chalky with clay under soft, fertile topsoil. The cierzo blows cold and dry air from the northwest providing a unique twist to this otherwise continental climate which ensures wines with excellent color and aroma and earns Campo de Borja the nickname "Empire of Garnacha".

The grapes were harvested by hand from selected 50 year old bush vine fruit in late September. The fruit was crushed and de-stemmed. Must remained in contact with the skins for 24 to 48 hours, then free-run juice was bled to controlled temperature stainless steel fermenters. The fermenting juice was transferred to new French and American barrels to complete fermentation. After fermentation, the wine was transferred sur lie back to tank to be lees stirred for another 4 to 6 weeks to integrate flavors and build up mouth-feel, length, and complexity.

TECHNICAL DATA

ALC: 13.5% RS: <1 g/l

Malolactic: No

Fining Agent: Bentonite (vegan and vegetarian friendly)

PACKAGING

12 x 750ml per case

56 cases per pallet (4 layers of 14)

Bottle UPC: 858828001118/Case UPC: 5060108900492



WINEMAKER NOTES

"This has been made as a fruit driven rosé with great complexity that will stand up to a variety of foods. Fermentation of rosé with wood, followed by sur lies aging, helps a number of technical and style issues. Fermentation in oak helps fix the color early in the winemaking process, leading to greater stability in the bottle. Similarly, many of the delicate flavor compounds are converted to more stable forms which hold together better in bottle." - Norrel Robertson, Master of Wine

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