




ZAIZON 



Wine: Viña Cubillo
Producer: Viña Tondonia
Vintage: 2006
Grape: Tempranillo 65%, Gamacho 25%, Graciano 10%
Alcohol: 13%

Vinification & maturing

Barrel: 3 years, being raked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. and 37,5 cl. bottles.

Tasting notes

Classified by The Regulating Council as EXCELLENT this 2005, as well as the previous year. This harvest was not only good in quality but in quantity both in our own vineyards and in the whole D.O. Rioja. Out of the 170 ha. that we own, in 2005 we had 154 in production.

The volumen of the harvest in 2005 was slightly smaller than 2004, due to the polinization. The vegetative cycle was perfect with no problems during all year. The harvest started 10 days in advance from a normal year starting on September 24th with the white grapes and on September 27th with the red grapes in Viña Tondonia. We finished harvesting Viña Cubillo in October 22nd. We suffered a big storm on October the 12th that delayed the finalizing but didn't damage the quality. The grapes entered the winery with a good concentration of color, balance of alcohol content and acidity and good colour intensity.

All of this made great wines with high vocation of ageing.

Colour:

Clear, bright ruby.

Nose:

Fresh and slight aroma to licorice with consistent texture and persistent aroma.

Taste:

Smooth, fresh and persistent.

Food pairing

Perfect with all meat dishes, tapas and charcutery

Serving temperature

18-20°C

(Indeholder sulfitter)

