

LOCOS POR EL VINO

~ CRAZY FOR WINE ~



ZISMERO

VARIETIES - Garnacha 100%.

GARNACHA - Vineyards between 15 and 20 years old cultivated at 500 - 600 meters of altitude and enhanced by the Cierzo on the slopes of Moncayo. Vines are planted in traditional vaso system. The soils are mainly clay-ferrous with a high stony content of quartzite and sandstone. The harvest is carried out in the first half of October, with the grapes being picked by hand with a selection of clusters at the winery.

ELABORATION - Fermentation occurs in opened stainless steel tanks with a cold pre-fermentation for two days and an alcoholic fermentation temperature between 24°C and 28°C. The wine is aged for 2 months in French oak.

TASTING NOTES - In the glass it shows a ruby red color with medium layer. It exhibits aromas of cherries and currants.

On the palate it has a pleasant freshness with a successful combination of red fruits such as cherries and currants; the short aging in wood rounds off the palate, providing notes of laurel and toast in perfect balance with its acidity.

It has a long and pleasant aftertaste that entice you to take another sip...

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