



Zumaya Tempranillo 2006

Tinto semi-crianza

D.O. RIBERA DEL DUERO

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| Type of wine: | Tinto |
| Winery: | Finca el Carpio |
| Category: | semi-crianza |
| Presentation: | bottle |
| Vintage: | 2006 |
| Contents: | 75 cl. |
| Name of wine: | Zumaya |
| Ageing: | 2 months in American oak barrels |
| Grape variety : | 100% Tempranillo |

History of Brand

Since its conception, this self-developed and extremely innovative project of Axial in the very promising D.O. Ribera del Duero has been taken with extreme care, a care just as meticulous as the small owl that lives in the region after which the wine is named: "zumaya". ZUMAYA wines represent a new concept in the D.O. Ribera del Duero: Aiming for elegant and complex wines that are soft, well rounded and easy to drink with an innovative image.

Vineyard

ZUMAYA Tempranillo is made up of 100% Tinto Fino (Tempranillo) grapes, the outstanding variety in this region, coming from 25 year-old vines, that are harvested manually. The vineyards of Finca el Carpio are located in the slopes of the "Carpio" hill in Fuentespina, a village close to Aranda de Duero, in the heart of the Denomination of Origin, on the banks of the river Duero.

Fermentation

The grapes that are used in the making of this wine are rigorously controlled for hygiene standards, quality, acid content and ph value. The grapes from the youngest vineyards are used to make this wine for their capacity to produce fruity aromas. A film maceration is carried out at 15°C for a period of 24 hours to obtain the maximum potential from the primary aromas. Afterwards, it ferments in stainless-steel tanks between 18°C and 22°C for 10 days. After the fermentation, the wine ages in American oak barrels for around two months.

Winemaker's Notes

A great value and easy to enjoy, this highly expressive Tempranillo, built on fruit from vineyards over 25 years old. Medium violet red colour, it is soft and delicious, offering a mouthful of crisp black fruit and tons of style. The perfect accompaniment to meat dishes, pasta, pizza and cheeses. Serve at 14-16°C.