

# VIÑA ZACO

## 2014 TEMPRANILLO

### Viña Zaco

Viña Zaco is the rebellious wine from Bodegas Bilbainas – a Rioja with a contemporary twist.

With over 600 acres, Bodegas Bilbainas is the largest vineyard owner in Haro, a tiny municipality in the Rioja Alta region. The wines from Bodegas Bilbainas are recognized as wines of exceptional intensity and concentration. Zaco was born in 1918 and was named after one of the oldest vineyards at Bodegas.

Viña Zaco aims to offer the full expression of Tempranillo with its own distinctive personality and unmistakable varietal traits.

Viña Zaco is the new world expression of an old world favorite.

### Viña Zaco Tempranillo Winemaking

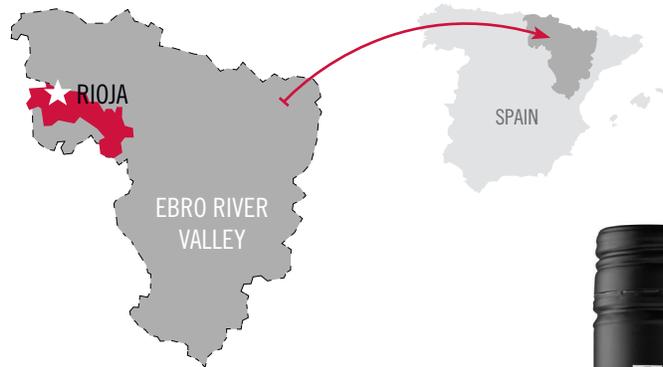
The Tempranillo for this wine is exclusively sourced from Bodegas Bilbainas, located in Haro, in the Rioja Alta region. Tempranillo is at its best in this zone, as its climate is strongly influenced by the Atlantic and benefits from predominantly chalky clay soils. Here the varietal achieves optimum maturation, and is characterized by floral aromas of violets, fresh acidity, and round tannins.

Zaco winemaking is based on one principle: achieving fresh, fruit character. Cold pre-maceration and fermentation at lower temperatures of 75°F together with approximately two weeks of maceration to fully extract the fruit character. Without adhering to a specific protocol for barrel aging, Zaco remains in new American oak for six to twelve months, enabling Winemaker Diego Pinilla to bottle the wine at its ideal time. The 2014 vintage spent six months in barrel.

### Cellaring Potential

Viña Zaco is a wine that seeks the fullest expression of its fruit. Best enjoyed between now and 2018.

### Wine Growing Region: D.O.Ca Rioja



### Varietals

100% Tempranillo

### Analytical Properties

**Alcohol** | 14%

**Total acidity** | 5.1 g/l

**Residual sugar** | 2.0 g/l

**Cooperage** | Aged 6 months in 50% American, 50% French oak

### Tasting Notes

Intense, cherry with violet hues. Black fruit and licorice aromas mix with subtle notes of violets and jasmine. Hints of toasted vanilla. Robust and well-structured with rounded tannins.

### Food Matching

A versatile partner with food, we recommend drinking Viña Zaco with tapas, pasta dishes, young cheeses, chicken, grilled vegetables and barbecue.

