

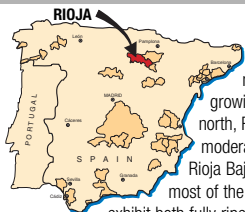
VAZA

a distinctively different angle on rioja



VAZA

C R I A N Z A



THE REGION

Stretching 75 miles along the Ebro River in northern Spain, Rioja is divided into three distinct growing regions. The higher altitude regions to the north, Rioja Alta and Rioja Alavesa, are marked by moderate weather and a fair amount of moisture while Rioja Baja to the east experiences hot, dry weather. As most of the wines comprise a blend of the zones, the wines exhibit both fully ripe fruit alongside elegance and balance.

Originating from the word “Baza” which in Spanish means “trump card” or “new beginning,” Vaza represents a fusion of Spain’s winemaking vanguard and the country’s rich wine history. The wines are produced at Solar Viejo, a winery situated on the shoulder of the medieval village of Laguardia in Rioja Alavesa.

THE GRAPES

100% Tempranillo

THE WINE

After 14 months in French and American oak barrels, this wine has bright tannins and soft fruit that is driven by the traditional Rioja grape – Tempranillo.

AT THE TABLE

This complex wine has round aromas of red fruit with hints of vanilla and toasted oak followed by flavors of rose petal, leather and tobacco with luscious black plum and raspberry fruit characteristics and a lingering finish. These delightful fruit flavors make this a perfect wine to pair with roast beef, hearty meats and stews and even blue cheese.

NOTES
