



## La Senoba

<b>Region</b>	D.O. Ca Rioja
<b>Varieties</b>	50% Tempranillo 50% Graciano

**VINEYARD:** The Tempranillo grape comes from our 50 year old plot **Cabizgordo**. At an altitude of 620 metres it is the last one of the Monte Yerga slopes in **Aldeanueva del Ebro**. The Graciano variety is produced in a plot close to Cabizgordo .

**ELABORATION:** **Estate wine**. The bunches are **hand selected** in the field. The grapes come in on crates to the winery, they are placed in the tank where they remain for a minimum of 6 days at 9° C days before starting the alcoholic fermentation. This process is done in **4.000 and 6.000 litre wooden tanks**, where the wine remains for more than 20 days ,in which the fermentation is done. The two grape varieties are processed separately.

After the malolactic fermentation, the wine remains on the wooden tanks for the whole winter and in Spring it is moved to **new French and Hungarian oak barrels**.

After a **12 months** aging, the blending proportion is decided and the wine is brought again in the same barrels **for 6 months**.



Alcohol	14 %
Acidity	5,3 g/l
Sugar	1,8 g/l

### TASTING:

Cherry-red, aroma of matured black fruits, spices and balsamic. Powerful in mouth but very elegant and velvety; great freshness and persistence



### PAIRING: Sophisticated meals

