

La Senoba

DOCa Rioja

60% Tempranillo
40% Graciano



Story

The Tempranillo grape comes from our 50 year old plot Cabizgordo at 720 m altitud.
The Graciano variety is grown in a terroir, which is 30 years old.


Winemaking

- The bunches are **hand selected** on **crates**.
- **Fermentation** o both grape varieties is done **separately**.
- The wine remains in the **wooden tanks** for the whole winter. In Spring it is moved to **new French and Ungarian oak** barrels.
- Aged for **24 months**. Final blending will do.

Did you know...?

in La Rioja is produced 3% of the Graciano variety and La Senoba is made with 40% of this variety

Technical details

° 14,5
 24 months aging

Tasting

- Visual:** Intense cherry-red color with ruby shades.
- Olfatory:** : Aromas of balsamic and spices ripe fruits.
- Taste:** : Powerful, really elegant and vevelty . Full bodied wiht great freshnes a and aftertaste. Very unctuous.

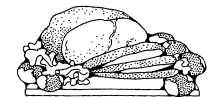
Pairing



Spoon food



Beef or pork fillets



Roast meet