



La Senoba

DOCa Rioja

Single vineyard

VINEYARD

The Tempranillo grape comes from our 50 year old plot Cabizgordo at 620 m altitude.

The Graciano variety is grown in a terroir next to Cabizgordo in Aldeanueva de Ebro.

WINEMAKING

- The bunches are hand selected in the field and come on crates to the winery.
- Alcoholic fermentation of both grape varieties is done separately in 4000 and 6000 liter wooden tanks.
- The wine remains in the wooden tanks for the whole winter. In Spring it is moved to new French oak barrels.
- Aged for 12 months.
- Blending proportion is decided. The blend ages for 6 months more in the barrel.



DOCa Rioja



*70% Tempranillo
30% Graciano*



*24 months in
French oak
barrels*



15,5 % alc



*Soups and stews,
roast meat and
beef or pork fillets*

TASTING:

Intense cherry-red color with ruby shades
Aromas of balsamic and spices ripe fruits.
Powerful in the mouth, really elegant and
velvety. Full bodied with great freshness
and aftertaste.