



- **Country:** Spain
- **Region:** Rioja
- **Vintage:** 2016
- **Colour:** Red
- **Grape Variety:** Tempranillo, Carignan/Mazuelo
- **ABV:** 13.5%
- **Bottle Size:** 150 cl
- **Closure:** Natural Cork
- **Style:** Fruity and gently oaky
- **Drink With:** Patatas a la Riojana

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BODEGAS SEÑORÍO DE ARANA VIÑA DEL OJA RIOJA CRIANZA MAGNUM 2015

<https://gerrardseel.co.uk/products/bodegas-senorio-de-arana-vina-del-oja-rioja-crianza-magnum-2015>

Bodegas Señorío De Arana Viña Del Oja Rioja Crianza has a bright, ruby colour with a nose of ripe red fruits and hints of oak, touches of vanilla and some toasty notes, too. The palate is firm and mouthfilling, with plenty of bright fruit flavours backed by soft, ripe tannins.

Bodegas Señorío De Arana Viña Del Oja Rioja Crianza is made from 90% Tempranillo and 10% Mazuelo that were aged for 15 months in American oak barrels. All of the fruit comes from the Rioja Alavesa, where the Cantabrian mountains help to create a distinct microclimate by offering some shelter from the prevailing Atlantic weather.

ABOUT THE GROWER

Although the Santiago family, owners of Señorío de Arana and Viña del Oja, have been growing grapes in the Rioja region for over one hundred years, the bodega was only founded in the 1970s. Señorío De Arana owns around 100 hectares of vines in the villages of Labastida and San Vicente de la Sonsierra; the former is in the Rioja Alavesa and the latter is just across the River Ebro in the Rioja Alta. The Santiago family utilises all of its knowledge of its vineyards lying in the lee of the Cantabria Sierra, and benefits from its long experience of growing Tempranillo which thrives in Rioja's chalky, silty soils.

Situated under the slopes of Monte Toloño on the banks of the River Ebro, the Viña Del Oja winery sees state-of-the-art technology in the bodega combined with a deep understanding of traditional winemaking, guaranteeing the quality of their wines.

The grapes from each plot of vineyards are harvested individually, and each parcel is carefully monitored and controlled throughout vinification so that grapes sourced from different soils and from vines of different ages are kept separate until the final blend is assembled. Initial fermentation takes place in stainless steel tanks so that temperatures can be carefully controlled and the wines are then aged in a combination of French and American oak for up to 30 months depending upon their designation of Crianza, Reserva or Gran Reserva.