



- Country: Spain
- Region: Rioja
- Vintage: 2012
- Colour: Red
- Grape Variety: Tempranillo, Carignan/Mazuelo, Graciano
- ABV: 13.5%
- Bottle Size: 75cl
- Closure: Natural Cork
- Style: Developed and supple
- Drink With: Lamb chops with roasted red peppers

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01925 819695

wine@gerrardseel.co.uk

gerrardseel.co.uk

Gerrard Seel Limited 31 Melford Court Hardwick Grange, Woolston Warrington WA1 4RZ

BODEGAS SEÑORÍO DE ARANA VIÑA DEL OJA RIOJA GRAN RESERVA

https://gerrardseel.co.uk/products/bodegas-senorio-de-arana-vina-del-oja-rioja-gran-reserva

Bodegas Senorio De Arana Vina Del Oja Rioja Gran Reserva has a developed nose of dried red berries, a touch of vanilla, some gamey notes and a hint of raw meat. The palate is full, soft, elegant and well developed, with balsamic, spicy and methol notes and a silkiness that lingers all the way through the very long finish. A great bottle of wine.

A blend of 90% Tempranillo, 5% Mazuelo and 5% Graciano from the finest vineyards of the Rioja Alavesa, this also hails from Rioja's fantastic 2010 vintage. Bodegas Senorio De Arana Vina Del Oja Rioja Gran Reserva was matured in French and American oak casks for 30 months before being bottled and left to develop further.

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.