



- **Country:** Spain
- **Region:** Rioja
- **Vintage:** 2021
- **Colour:** White
- **Grape Variety:** Viura
- **ABV:** 12.5%
- **Bottle Size:** 75cl
- **Closure:** Screw Cap (not pictured)
- **Style:** Fresh and zesty
- **Drink with:** Fish and seafood or just by itself.

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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

RIOJA BLANCO - BODEGAS SENORIO DE ARANA, VINA DEL OJA

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

The fresh and lively white Rioja is made from 100% Viura grapes grown in and around the village of Labastida. Thanks to the controlled low temperature of the fermentation it has an abundance of fresh fruit aromas and flavours balanced on the palate with a crisp, fresh acidity that makes the palate come alive. A great wine and excellent value for money.

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.