

SAN ASENSIO • LA RIOJA

# ARCA DE NOE

Is a unique, craft wine produced by 4 different generations of winegrowers, who work together every day to make a dream that began in 1953 come true.

ARCA DE NOÉ RESERVA it is spices and balsms, ruby red and tile, ripe fruit and vanilla, expansive and rewarding. It is warmth and intensity, a luxury in company.

RESERVA

WWW.BODEGAELARCADENOE.COM

## TYPE AND VINTAGE

Reserva 2019 D.O.Ca. RIOJA.

## GRAPE VARIETY

100% Tempranillo.

## WINEMAKING PROCESS

After selection of the finest TEMPRANILLO from the winery's own clayey-calcareous soils in SAN ASENSIO, notable for enhancing red colours, the grapes are fermented in stainless steel tanks under controlled temperature with longer skin maceration for greater extraction of tannins, thus optimizing the ageing process.

## AGEING

The wine remains in American oak Bordeaux barrels for 30 months and a minimum of 7 months of ageing in bottle.

## TASTING NOTES

VARIETY: 100% Tempranillo

COLOR: Bright garnet with ruby rim.

AROMA: Fruity, with black cherry and plum, along with toasted notes, vanilla, and spices.

TASTE: Warm on the palate, full-bodied with sweet fruit character.

AFTERTASTE: The final acidity gives a long, warm, spicy finish from the oak aging.

## PAIRING

Perfect companion iberian cold cuts, strong fish, game dishes, hot or spicy stews, roasted, stewed or grilled red meats and cured cheeses.

## STORAGE

In a cool, dry place away from the light.



100% Tempranillo



18°C



29 months



12 months

