

**NAME OF THE WINE**

Señorío de Hueda Crianza

ALCOHOLIC STRENGTH

13,5% VOL

GRAPE VARIETY

100% TEMPRANILLO RIOJA

VOLUMEN

750 ML.

SERVING TEMPERATURE

16-18°

MATURING AND AGEING

12 months in American-oak casks in our underground cellar and 6 months in the bottle. The grapes used for this wine come from exclusive local growers, with vineyards over 45 years old carefully monitored by the Bodega, checking the phenolic and sensory ripening.

TASTING

Black-cherry colour, typical of its ageing. Crystal clear with dense legs. Clear toasted aromas perfectly blended with vanilla and coffee. Velvety-smooth on the palate, long and harmonious and an intense and persistent aftertaste..



Bodegas Fuenmayor

SEÑORÍO DE HUEDA

On the palate we can find a well-structured, full-bodied wine. Very well-balanced, with the right hint of acidity to compensate the high alcoholic strength, although this finally makes its mark in the warm sensation after swallowing.

Good, well-polished tannins, giving a wine which is soft to drink, with no astringency or dry sensation, bringing a long lingering finish in which the fruit is more to the fore than on the nose. It goes perfectly with red meat, game, cheese, canapés and sweets.

SEÑORÍO DE HUEDA'S FAMILY

