

# HENOBA

## THE WINE & THE REGION

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Henoba Grape Varietal: *100% Tempranillo*

Boasting one of Spain's noble grapes, Henoba is one of the most unique styles of Tempranillo wine.

Henoba comes from a boutique vineyard in the region of La Mancha, where the art of viticulture and the birth of the Tempranillo grape date back to the 12th century.

The vineyard is prominently nestled 3,000 feet above sea level, one of the highest elevation points across all Spanish wine regions.

The continental climate in the area is of unique extremity, which provides an elegant complexity in the wine. Long hot summers, cold winters and a drastically low annual rainfall of nearly 18 inches, has built a tolerance of vines that are able to withstand the most difficult conditions, while producing the most consistently complex and balanced wines year after year. Such ideal conditions are essential components for the grapes' preservation of freshness, balanced acidity and ripe fruit.

The maturation and development of the grapes is carried out through a malolactic fermentation process in French Oak barrels for 6 months at controlled temperatures.

## THE STYLE

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Henoba exudes a beautiful red violet, vivid, bright color. The initial aroma presents notes of fresh fruit reminiscent of ripe, sweet plum.

Henoba seduces with subtle aromas of vanilla and exotic berries and presents a strong, lingering finish with notes of French oak.

The palate is fresh with that speck of acidity that makes it fun, elegant and easy to drink, while still offering a structured and complex balance.

## PAIRINGS

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Henoba Tempranillo is a food-friendly wine that pairs beautifully with many versatile dishes. Henoba is paired especially well with classic Spanish cuisine like tapas, paella, patatas con chorizo, as well as strong flavors and roasted meats.

Its balance of strong tannins and low acidity complements so many flavors, making Henoba a perfect wine to pair with a variety of other cuisines, including Latin, Mediterranean and Asian dishes.

Henoba also pairs well with strongly flavored dishes, including:

- Tapas including olives, jambon, chorizo, marinated mushrooms, Spanish cheeses
- Barbequed pareribs
- Wild mushroom dishes and sauces
- Roasted stuffed peppers
- Sheep's milk cheeses like Manchego
- Charcuterie
- Lamb and spiced chicken
- Seafood paella
- Moroccan tajines with lamb, chicken, or seafood

