



DEHESA LA GRANJA 2018

WINERY: **Dehesa La Granja**
 LABEL: **Dehesa La Granja**
 ALCOHOL CONTENT: **14,5% vol**
 VARIETY: **100% Tempranillo**



In the Tierra del Vino de Zamora appellation, Familia Fernández Rivera planted Tempranillo vines taken from grafts from the Condado de Haza estate. An ancient winery with an underground cellar in which the wines could be aged in perfect conditions was restored and renovated.



TASTING

COLOUR: A clean, bright-coloured wine with a ruby-red hue and some violet undertones.

NOSE: Medium to powerful aromatics with hints of fresh red berry fruits, such as redcurrants and raspberries, together with toasted and roasted coffee bean notes.

PALATE: A silky, elegant entry on the palate. Deliciously rich with good acidity and very pleasant, well-integrated tannins.

Intense red berry fruit flavours come through in the finish. The oak is harmoniously integrated bringing hints of toast and vanilla, characteristic of a wine aged in American oak.

SERVING TEMPERATURE: 14°C to 16°C

BEST CONSUMED BY: This wine will offer optimal enjoyment as soon as it is bought.

FOOD PAIRINGS: Rice dishes, barbecued meat, red fish, cheese and chocolate.



VINEYARD AND WINEMAKING

SOURCE OF GRAPES: Vineyards located in the south-west of the province of Zamora, at the 800-hectare Dehesa la Granja estate dedicated to livestock farming and various crops. This includes 100 hectares of vineyard.

AGE OF THE VINES: An average of 20 years.

SOILS: Formed by sediments of sandstone, clay and calcareous puddingstone with limestone topsoil. Coarse and fine-grained silt and sandstone are also present.

Vineyard altitude: 700-750m

CLIMATE: 2018 began with a cold winter. Temperatures remained low during early spring; however, the vines budded on the usual dates.

Rain arrived at the end of winter and set in throughout spring and continued into late June.

Summer was late in arriving, and until August temperatures remained moderate and below the seasonal average.

The earlier rainfall and mild temperatures enabled perfect vine vegetation growth (although the vines were somewhat behind the usual schedule), both in terms of number and size of bunches.

Ripeness was reached by the middle of September, the normal summer temperatures in August having enabled the grapes to catch up. The absence of rain ensured that the crop was harvested in optimal health.

The 2018 crop was a large one and of very high quality.

AGEING: 12 months in American oak barrels and then in bottle until its release onto the market.