



## DEHESA 14 2002

**WINERY:** Dehesa la Granja

**WINE:** Dehesa 14

**ALCOHOL:** 14% by volume

**VARIETAL:** 100% Tempranillo

### — TASTING NOTES

**APPEARANCE:**

Cherry red with maroon edges.

**AROMAS:**

The nose discerns toasted aromas from the wood that combine with its noble fruity character. There are hints of ripe black cherries, spiced plums and a mineral background reminiscent of classroom blackboards.

**PALATE:**

On the palate it is tasty, very fruity and with a good tannic structure. The acidity is well balanced with alcohol and the finish is of full-bodied wood and fruit.

**SERVING TEMPERATURE:**

14°

**CONSUMPTION:**

Decant some forty-five minutes before tasting to avoid the sediments typical of a long ageing process.

**FOOD PAIRING:**

Semi-mature sheep cheese, poultry stews and gelatinous fish such as cod al pil-pil.

### — VINEYARD AND WINEMAKING

**DESCRIPTION:**

Vineyards located in the south west of Zamora province on the Dehesa la Granja estate, with a total of 800 hectares under cultivation (of which 120 are vineyards).

**AGE OF VINES:**

Average, 25 years

**FERMENTATION:**

A traditional fermentation process was used for the production of this wine.

**SOIL:**

Formed by sandstone, clay and silty limestone sediments with superficial calcareous soils. Silty materials alternate with coarse and fine grained sandstone.

Altitude of the vineyard - 620-750 m

**CLIMATE:**

Extreme continental climate with arid Atlantic influences. Annual precipitation around 350 - 400mm. Annual average temperature of 12 °C - 13 °C. Extremely cold winters with long sunshine hours give an exceptional quality to the grapes, essential for the production of these excellent wines.

**AGING:**

24 months in American oak barrels and 12 months in bottle.

**2001 VINTAGE**

The 2002 vintage is characterized by a mild and wet climate, notable for having some of the heaviest rainfall of the last few decades. The favorable weather conditions after the first frosts promoted subsequent sprouting as well as advancing plant development and the ripening of the grapes. The weather conditions during the grape harvest were conducive to the collection of high-quality grapes from both a plant protection and an analytical point of view.