

DEHESA LA GRANJA 2013

WINERY: **Dehesa La Granja**
WINE: **Dehesa La Granja**
ABV: **14% vol**
VARIETY: **100% Tempranillo**



In what is known as the winegrowing terrain of Zamora, Alejandro Fernández, Alma Mater of the Grupo Pesquera Wineries, planted vines from Pesquera de Duero, the muse that has reaped so much success. The excellent Tempranillo vineyards grow over an area of more than 250 hectares, benefitting from a special microclimate, on the banks of the Guareña River. Following the renovation and modernisation of this old winery, it began to produce its acclaimed wines, which ferment under the very best conditions in a three-hundred year-old underground cave.



TASTING

APPEARANCE: Ripe cherry red, with an intense crimson rim and deeply pigmented.

NOSE: Subtle reduction notes reminiscent of ripe blackberry jam. Combined with delicate toasty touches that mingle perfectly with a smooth chocolaty background and pleasant balsamic notes.

PALATE: The wine has a strong attack, flavoursome, full-bodied with excellent structure. Mature, mellow, quality tannins that provide opulence and volume reaching the entire palate. Loaded with ripe fruit mid-palate, integrated with the presence of exquisite wood. Persistent finish, with hints of cherry liqueur.

SERVING TEMPERATURE: From 14° to 16° C.

CONSUMPTION: Due to its natural production, stand the bottle in a vertical position an hour before opening. We recommend uncorking the wine half an hour before decanting. Leave to breathe for twenty minutes before serving.

FOOD PAIRING: The perfect accompaniment to red meat such as beef sirloin in mustard and red wine. It also pairs perfectly with feathered game such as pigeon stuffed with mushrooms and truffle, or duck breast in a cranberry sauce.



VINEYARD AND WINEMAKING

AGE: Average of 25 years

DESCRIPTION: Vineyards situated in the south-west of the province of Zamora, on the Dehesa la Granja estate occupying 800 hectares, dedicated to cattle rearing and a variety of different crops, of which 250 hectares are vineyards.

SOIL: Sandy and clay sediments and limey patches producing limestone soil on the surface. Alternating limestone and sandy, thick and fine-grained soil. Altitude of vineyard, from 650 to 750 metres.

CLIMATE: Strong continental climate with dry, Atlantic influences. Annual rainfall between 350 and 400 mm. Extremely cold winters, with many hours of sunlight every season of the year. These factors produce the exceptional

AGEING: Aged for 24 months in American oak barrels.