



DEHESA LA GRANJA 2014



WINERY: **Dehesa La Granja**
 WINE: **Dehesa La Granja**
 ABV: **14.5% vol**
 VARIETY: **100% Tempranillo**



In what is known as the wine country of Zamora, Familia Fernández Rivera planted tempranillo vines from Condado de Haza, restoring an ancient winery that it has now modernised and that includes an underground cave, which is over three hundred years old and is where its wines age in a perfect environment.



TASTING

APPEARANCE: Dark cherry-red, with a high intensity of colour.

NOSE: The nose presents subtle aromas of blackberry and blackcurrant marmalade, with balsamic notes of liquorice and vanilla. Humid and mineral notes like graphite.

PALATE: Its fine acidity provides a light entry and an easy palate with a balanced structure. An elegant finish with hints of toast and liquorice.

SERVING TEMPERATURE: 14°-16° C.

CONSUMPTION: A wine with a long ageing period suitable for bottle ageing, with its optimum consumption time being after 5-10 years from its production.

FOOD PAIRING: A perfect accompaniment for red meats, such as sirloin steak with mustard in a red wine sauce. It is also the perfect accompaniment for feathered game, such as pigeon stew with mushrooms and truffles or with duck magret in a blueberry sauce.



VINEYARD AND WINEMAKING

AGE: Average of 25 years

DESCRIPTION: Vineyards located in the southwest of the province of Zamora, on the Dehesa la Granja estate, with a total of 800 hectares of farming land devoted to livestock and various crops, of which 101 hectares are vineyards.

SOIL: Formed of sediments of sandstone, clays and a mixture of limestones, which on the surface produce chalky soils. Silty and large and fine-grain sandy materials alternate. Vineyard altitude – 700-750m

CLIMATE: Extreme continental climate With annual rainfall of between 300-400mm. Extremely cold winters. It receives a high number of hours of sunlight that give the grape its exceptional quality, which is essential for the production of these great wines.

AGEING: Aged for 24 months in American oak barrels.