



DEHESA LA GRANJA

2016

WINERY: **Dehesa La Granja**
 BRAND: **Dehesa La Granja**
 ALCOHOLIC DEGREE: **14,5% vol**
 VARIETY: **100% Tempranillo**



In the Zamora "Tierra del Vino", Familia Fernández Rivera planted Tempranillo vines sourced from Condado de Haza and restored a former winery containing an underground cellar dating back over three hundred years in which the wines are today aged in optimal conditions of temperature and humidity.



TASTING

APPEARANCE: Clean and bright with a black cherry hue.

NOSE: Complex with aromas of ripe black fruit and liquorice with notes of roasted coffee beans and touches of vanilla and pastry coming through.

PALATE: A fleshy entry with well-balanced acidity, a good presence of tannins which provides nice length on the palate. Black fruit aromas with liquorice come through followed by a sensation of sweetness in which vanilla notes come to the fore.

SERVING TEMPERATURE: 12°C to 14°C

BEST CONSUMED BY: This wine will offer optimal enjoyment as from its time of purchase.

FOOD PAIRINGS: Great with red meats, such as sirloin steak with mustard and a red wine sauce. It also goes beautifully with small game, such as stewed squab with cèpe mushrooms and truffles or with breast of duck served with a blueberry sauce.



VINEYARD AND WINEMAKING

GEOGRAPHICAL SITUATION: The vineyards are located in the south-west of Zamora province at the Dehesa la Granja estate, which covers a total farming area of 800 hectares (1,976 acres), dedicated to livestock and crops, 100 hectares (247 acres) of which are vines.

AGE OF THE VINES: 25 years on average.

SOIL-TYPE: The soils are made up of sediments of sandstone, clay and limestone puddingstone over which limestone soils have formed with a mix of silt and coarse and fine-grained sandstone. Vineyard altitude – 700 to 750 metres.

CLIMATIC CONDITIONS: 2016 began with especially warm and wet weather in January and February, followed by a cold spring during which it rained continually until the month of May. As a result, bud-break occurred around the usual dates, while the shoots grew quickly due to the abundant rainfall. Summer then arrived with the usual temperatures for the season, but the weather remained very dry over the months of June, July and August, limiting the growth of the berries. Despite this, the favourable weather conditions during the spring months had enabled the vines to produce numerous bunches. After a late heat-wave during the first week of September, rain and low temperatures arrived helping the ripening process to slow and the ripeness of the grapes to even out.

HARVEST: Thanks to rain having come at the right moment in the season, together with contrasting temperatures between day and night during the ripening, 2016 produced a vintage of excellent quality with a good-size crop that was free of any health issues.

AGEING: Aged 24 months in American oak barrels.