

DEHESA LA GRANJA 14 2004

WINERY: **Dehesa La Granja**
WINE: **Dehesa 14**
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: Ruby colour, with brick-red tones.

NOSE: The nose contains tertiary aromas such as tobacco leaves, coffee and caramel notes. Also fig and leather.

PALATE: A dense palate, it being a wide wine that evolves, presenting a range of tertiary aromas that are characteristic of its long bottle ageing process.

SERVING TEMPERATURE: 14°-16° C.

CONSUMPTION: Can be drunk now, with fine evolution in bottle. Decant approximately forty-five minutes before serving to remove sediments from its long ageing process.

FOOD PAIRING: Roast lamb and suckling pig, red-meat stews and small game such as pheasant in a plum sauce.



VINEYARD AND WINEMAKING

AGE: Average of 25 years

WINEMAKING: A traditional fermentation process is used to produce this wine.

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.