



DEHESA LA GRANJA 2011

BODEGA: Dehesa la Granja

BRAND : Dehesa la Granja

ABV: 14% vol

VARIETY: 100% Tempranillo

Alejandro Fernández, Grupo Pesquera's "alma mater", decided to renovate and modernise an old bodega to plant vines from his award-winning Pesquera de Duero muse grape variety, Tempranillo, in Tierra del Vino Zamora. The bodega boasts a three-century old subterranean cave where the wines age in an unparalleled ambience.

— TASTING NOTES

ASPECT:

Ripe wild-cherry red in colour with an intense maroon rim.

AROMA:

Subtle hints of ripe red berries with smooth, rounded balsamic notes and traces of smoky, toasted elements.

TASTE:

A well-structured, potent, velvety, and fleshy wine in the mouth, boasting powerful, rounded tannins.

SERVING TEMPERATURE:

14°C

CONSUMPTION:

The bottle needs to be vertical an hour before serving and uncorked half an hour before decanting. Serve twenty minutes after decanting.

FOOD PAIRING:

Red meats such as charcoal-grilled T-bone steak, chickpea stew, churra sheep cheese.

— VINEYARD AND PRODUCTION

DESCRIPTION:

Vineyards located in the southwest of the province of Zamora, on the Dehesa La Granja estate, which boasts a total of 800 hectares of crops, (including 120 ha of vineyards).

AGE:

Average 25-year old vines

SOIL:

The soils are mostly sandstone sediment, clay and limestone conglomerate which give rise to chalky top soils. Loamy soils interchange with coarse and fine grain sandy soils.

Altitude 620-750 metres above sea-level

CLIMATE:

Continental, extremely dry climate influenced by the Atlantic. Annual rainfall of 350-400 mm. Average yearly temperature of 12°C.

Very cold winters and high number of daylight hours give rise to exceptional quality grapes, which are the essential ingredient behind these classic wines.

AGEING:

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