DEHESA LA GRANJA





Country:

Spain

Appellation:

DO Zamora

Varieties:

Tempranillo

Vineyards:

Vineyards located to the southwest of the province of Zamora, on the Dehesa la Granja estate, with a surface area of 800 hectares devoted to livestock farming and different crops, of which 100 hectares are vineyards.

Winemaking:

Aged 24 months in American oak barrels. 92 Points

Tasting notes:

Ripe red colour, with an intense garnet rim and covered in layers.

Subtle notes of ripe black fruit jam, combined with delicate toasted notes, which meld perfectly with subtle hints of cocoa and some balsamic hints.

Powerful in the mouth, flavourful, meaty and well structured. Aromas of ripe fruit in the middle and integrated with the flavour of exquisite wood. Long persistent finish,

Pairing:

meat, such as veal tenderloin; feathered game dishes, truffles or duck with blueberry sauce.



