



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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GRANZA ORGANIC TEMPRANILLO

Winemakers: Bodega Matarromera S.L.

Appellation: D.O. Ribera del Duero

Varietal(s): 100% Monovarietal Spanish Tempranillo

Bottles produced: 34,000

Production Area: Southwestern bank of Spain's Duero River (Quintanilla de Arriba) 2 ha

Production per hectare: 6.000 kg/ha.

Vinification: 21 days in stainless steel tanks

Analytical Data: 14% alc.vol.

Tasting Notes:

Deep red color with purple hints. Black fruit aromas, intense & elegant complexity with long finish.

Serve with: Red meats, stews, polenta dishes, aged cheeses

Serving temperature: 60-64°F

Ageing: 6 months in American (Missouri) oak barrels.

Notes:

Only Indigenous Yeasts used. Suitable for Vegans. Wine made from USDA National Organic Program Certified

Grapes. ES-ECO-016-CL Agricultura UE

UPC: 1-85554 00076-5

GRANZA is the name of a story linked to a land, the trace of the heads of wheat left by the wind on the field, a field that eventually hosts the roots of our vines located in the heart of the D. O. Ribera de Duero and the D. O. Rueda.

The origin of these wines of exceptional quality has been handed down from generation to generation, farming vineyards with special characteristics that make them be the best because of its altitude, location, orientation and the special care in organic farming. GRANZA keeps the same care and respect for the land and the environment with which our ancestors farmed the land.

These origins, besides of a continuous search for the highest quality of the grapes and the elaboration process, are the key to produce these elegant and unique wines.



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