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SCHNEIDER'S
of CAPITOL HILL
FINE WINES AND SPIRITS

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Wines | Spirits | Beer

Varietals

- Cabernet Sauvignon (777)
- Pinot Noir (560)
- Chardonnay (216)
- Syrah or Shiraz (215)
- Red Blend (174)
- Nebbiolo (118)
- Blend (117)
- Riesling (111)
- Grenache (110)
- Merlot (104)
- [\(view all\)](#)

Vintages

- 2012 (345)
- NV (269)
- 2013 (269)
- 2015 (257)
- 2011 (255)
- 2014 (254)
- 2010 (177)
- 2009 (166)
- 2006 (130)
- 2007 (128)
- [\(view all\)](#)


Country

- United States (1468)
- France (986)
- Italy (319)
- Spain (186)
- Australia (171)
- Portugal (103)
- Germany (83)
- Argentina (36)
- South Africa (28)
- New Zealand (26)
- [\(view all\)](#)

Region

- California (1354)
- Burgundy (381)
- Bordeaux (224)
- Piedmont (142)
- Rhone (126)
- South Australia (119)
- Champagne (82)
- Tuscany (71)
- Oregon (58)
- Mosel (55)
- [\(view all\)](#)

2004 Dehesa de Cadozos 750ml



(a rare blend of tempranillo and pinot) Deep ruby. Sexy cherry-vanilla, raspberry preserves and rose on the nose, with a deeper tobacco quality adding seriousness. Chewy red fruit compote flavors are firmly structured and offer a youthfully restrained, spicy character. Finishes with impressive sweetness and precision. This has excellent balance.

90 Points - Vinous

Producer: [Cadozos](#)
Website: [www.cadozos.com](#)

Condition/Note:
Price: ~~\$49.99~~
Sale Price: \$29.99

Availability: 9
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Available Vintages:
[2004\(750ml\)](#)

[click image to zoom]
image may not be actual bottle available

Varietal: [Tempranillo](#)

Coined by Jancis Robinson as "Spain's answer to Cabernet Sauvignon," its style varies significantly depending on terroir and the wine-making techniques used. Cooler regions and stainless steel fermentation tend to produce Tempranillos with fresh strawberry and cherry like fruit, similar in body to Pinot Noir. Examples from hotter, more arid regions that undergo extended oak aging often produce richer, plumper, jammier wines, typically exhibiting chocolate, tobacco, and leather notes. Tempranillo provides the backbone of the highly regarded wines of Rioja, Toro and Ribera del Duero. In Rioja particularly, it is typically blended with Garnacha (Grenache), Mazuelo (Carignan) and Graciano. In La Mancha and Navarra, it is commonly blended with Cabernet Sauvignon and Merlot to produce inexpensive, great-value wines. One of the few places Tempranillo has spread to is Spain's neighbour, Portugal. Grown mainly in the Douro valley since the mid 19th century, where they call it Tinta Roriz, it is used as one of the key blending agents in port. Lately it has been used in the region's intensely rich, dry, table wines.

Country: [Spain](#)

With more area under vines than any other country, it ranks third in terms of quantity of wine produced. The range of its wines is a reflection of the country's regional climatic diversity ranging from the rich and sumptuous reds of the hot and arid Ribera del Duero to the light, crisp whites of the cool Atlantic region of Galicia and Basque Country. For some of the country's best reds, try the regions of Rioja, Navarra, Ribera del Duero, Priorat, and Murcia. Spain is also responsible for some of the world's finest fortified and dessert wines, the finest of which come from the town Jerez (Sherry), in Andalucia.

Region: [Toro](#)

Sub-Region:

Type: [Red](#)

Red wine is wine made from dark-coloured grape varieties. The color of red differs based on the grapes variety or varieties used. Interestingly, black grapes yield a juice that is greenish-white. The actual red color comes from anthocyan pigments (also called anthocyanins) from the skin of the grape (exceptions are the relatively uncommon teinturier varieties, which produce a red colored juice). Most of the production centers around the extraction of color and flavor from the grape skin.

Safrá 2004. Jantar C' la Vie em 25/09/2017.