



Bodegas Manzanos, Castillo de Enériz Crianza, Navarra, Spain, 2020

Producer Profile

On the border between Rioja and Navarra, Victor Manzanos carries on the work of the four generations before him.

With over 250ha of owned vineyards at his disposal, including some of the oldest vines in Rioja, Bodegas Manzanos is fortunately placed to put both the sub-region of Rioja Oriental and the name Manzanos firmly on the map as one of the most important areas and producers in Rioja. This range of wines is a modern take on the traditional landscape of Rioja, championing the native grape varieties, Tempranillo, Viura and Garnacha. The team is the youngest in the region, a talented a group of people with the sole purpose of making wines that people will enjoy.

Viticulture

Fruit from 20 year old vineyards, planted on a chalky clay soil, with Atlantic weather influences, giving the wines elegance and minerality.

Winemaking

Pre-fermentative maceration cooling, pumping over throughout the whole process at a maximum temperature of 27°C and post-fermentative maceration of 5 days.

Tasting Note

Intense red colour with touches of garnet. On the nose, expressive, elegant with hints of liquorice, black fruit, pastry and chocolate.

Food Matching

Red Meat is the perfect match.



Product code: 2020

Technical Details

Varieties:

Garnacha 50%
Cabernet Sauvignon 30%
Others 20%



ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 18 Months

Type: French and American 300 Litre

% wine oaked: 100

% new oak: 30

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