



Bodegas Manzanos, 1864 Castillo De Olite, Blanco Barrica, 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

300ha of vineyards are planted on clay-limestone soil at an average height of 400m above sea level. Meticulous attention to detail in the vineyards, coupled with the extreme climate, offer the perfect conditions for the production of great wines. Grapes are all hand-picked in early October.

Winemaking

Barrel fermentation followed by 5 months ageing in French and American oak.

Tasting Note

Pale lemon yellow colour, bracing aromas of peach, syrup, white fruits and pastry. Deep and intense on the palate, but still silky and round. A well balanced wine.

Food Matching

Lemon and herb flavoured dishes.



Product code: 3493

Technical Details

Varieties:

Chardonnay 100%



ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 5 Months

Type: French and American

% wine oaked: 100

% new oak: None

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