

Product code: 1726

BODEGAS MANZANOS, VOCHÉ, BLANCO FERMENTADO EN BARRICA, DOCA RIOJA, SPAIN



Producer Profile

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

Adding in significant amounts of ambition and energy, Victor Manzanos is at the forefront of the new Rioja - championing a modern interpretation of its varieties through his wines. As a grower, Victor is keen to prove that Rioja Baja has its own distinct character and should not be judged as inferior to Rioja Alta or Alavesa - just different. With brands also in Navarra, Victor and winemaker Borja are creating wine that is prized and cherished, from old vines growing on poor chalk and limestone soils which give wild berry and cassis flavours to the reds.

Viticulture

250 ha 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

Pre fermentation maceration takes 8 hours, followed by pressing and disgorging in to concrete tanks.

Tasting Note

Lemon yellow colour which is clean and bright. A very expressive aroma with citrus and grapefruit, spices and vanilla scents. A fresh and very well balanced wine with balanced acidity and a long citrus finish.

Food Matching

A wine that works best with rice dishes and fish such as salmon.



Technical Details

Varieties:

Viura 51%

Chardonnay 49%

ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 6 Months

Type: 80% French, 20% American

% wine oaked: 100

% new oak: 50