

Product code: 2029

Bodegas Manzanos, Finca Manzanos Blanco Fermentado en Barrica, DOCa Rioja, Spain, 2020



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

With over 250ha of owned vineyards at his disposal, including what he claims to be the oldest Graciano vines in the world, Victor and the team at Manzanos are fortunately placed to put both the sub-region and the name Manzanos firmly on the map of the most important producers in Rioja. 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

Pre fermentation maceration takes 8 hours, followed by pressing and disgorging in to concrete tanks. In the middle of the fermentation, the wine is put into oak barrels and the lees stirred twice a week.

Tasting Note

A pale gold colour. The nose has great intensity, with vivid aromas of white peach, syrup white and tropical fruit Silky, well balanced and fresh.

Food Matching

Smoked meats, pasta, cheese and chicken.

Technical Details

Varieties:

Viura 60%

Chardonnay 40%

ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 5 Months

Type: 40% French and
60% American

% wine oaked: 100

% new oak: 50