

Product code: 2029

Bodegas Manzanos, Finca Manzanos Blanco Fermentado en Barrica, DOCa Rioja, Spain, 2021



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

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 Ageing

Time: 5 Months

Type: 40% French and
60% American

% wine oaked: 100

% new oak: 50