



# Bodegas Manzanos, Blanco Viñas Viejas, Rioja, Spain, 2022

## 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

300 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, winemaker Borja Ripa knows the secret to great wine is quality fruit. He devotes a lot of time to selecting the grapes, ensuring precision and balance in his wines by picking at the optimum point. Grapes are all hand-picked in early October.

## Winemaking

Bodegas Manzanos has invested in cutting edge technology to ensure quality is preserved in all steps of the winemaking process. Fermentation is carried out in stainless steel vats at a controlled temperature and matured on the lees in oak barrel.

## Tasting Note

Upbeat aromas of sweet peach, citrus and tropical fruits carry through to the palate, which is accompanied by creamy notes and spices from time in oak. This is an energetic white Rioja, a blend of Viura and Tempranillo with generous weight that is perfectly balanced by bright acidity.

## Food Matching

Fresh grilled fish and shellfish, garlic prawns or grilled squid.



Product code: 4573

### Technical Details

#### Varieties:

Viura 80%

Tempranillo Blanco 20%



**ABV:** 12.5%

**Closure:** Synthetic cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 4 Months

**Type:** French and  
American Oak

**% wine oaked:** 100

**% new oak:** None

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