

Product code: 1852

# Bodegas Manzanos, Castillo De Enériz Colección, Navarra, Spain, 2016



## 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

50 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

Fermentation in stainless-steel tanks at controlled temperature with 3 weeks of maceration. Aged in old French Oak barrels for 18 months.

## Tasting Note

A bright garnet red colour, intense and deep. Intense aroma's of black fruits, cherry and liquorice. Perfectly assembled with spice and chocolate flavours. Round, stuctured with a long aftertaste of spice and black fruits.

## Food Matching

Roasted vegetables and cured meats like Jamón Iberico de Bellota.



## Technical Details

### Varieties:

Tempranillo 30%  
Graciano 30%  
Others 40%

ABV: 14%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

## Oak Treatment

Time: 18 Months

Type: French

% wine oaked: 100

% new oak: None