



Bodegas Manzanos, Castillo De Enériz Colección, Navarra, Spain, 2018

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

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.



Product code: 1852

Technical Details

Varieties:

Tempranillo 25%
Graciano 25%
Others 50%



ABV: 14%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: French

% wine oaked: 100

% new oak: None

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