

Product code: 7483

## Bodegas Manzanos, Finca Manzanos Crianza, DOCa Rioja, Spain, 2018



### 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

Fermentation in stainless-steel tanks at controlled temperature, with twenty-one days of maceration. Eighteen months in American and French oak barrels. Six months in bottle.

### Tasting Note

Aromatic and intense, lovely aromas of wild red berries, blossom, nutmeg and hints of sandalwood. Fresh, fruity and well balanced with sensations of raspberries, vanilla and cinnamon.

### Food Matching

Perfect accompaniment to chargrilled meat, cured ham and tapas.

### Technical Details

#### Varieties:

Tempranillo 90%  
Mazuelo 5%  
Garnacha 5%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

### Oak Treatment

Time: 18 months

Type: French and  
American

% wine oaked: 95

% new oak: None