

Bodegas Manzanos, 1890 Finca Manzanos Crianza, 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

This wine is a blend of the 3 Riojan varieties: Tempranillo, Garnacha and Mazuelo planted in estates with good exposure and soils between calcareous clay and ferrous earth.

Winemaking

Fermentation in stainless-steel tanks at controlled temperature, with twenty-one days of maceration. Twelve 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.



Product code: 5403

Technical Details

Varieties:

Tempranillo 90%
Mazuelo 5%
Garnacha 5%



ABV: 13.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 12 months

Type: French and American

% wine oaked: 95

% new oak: None

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