

Bodegas Manzanos, Finca Manzanos Crianza, DOCa Rioja, Spain (37.5cl.), 2020

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

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

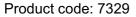
Fermentation in stainless-steel tanks at controlled temperature, with twenty-one days of maceration. Eighteen months in American and French oak barrels. Six months in bottle.

Tasting Note

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

Food Matching

Perfect accompaniment to char-grilled 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: 24 x 37.5cl Oak Ageing
Time: 18 months
Type: French and
American

% wine oaked: 95 % new oak: None