



Bodegas Manzanos, Finca Manzanos Garnacha, DOCa Rioja, Spain, 2022

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

A temperature controlled fermentation is carried out in stainless steel followed by 6 months ageing in carefully selected French and American oak.

Tasting Note

Strawberry red in colour, this wine stands out for its aromas of black fruit, violets, and hints of vanilla and chocolate coming from careful use of oak barrel ageing. In the mouth it is well structured, round and mellow.

Food Matching

Excellent with all red meats, game, rich casseroles or pasta dishes.



Product code: 2809

Technical Details

Varieties:

Garnacha 100%



ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 6 Months

Type: 70% French, 30% American

% wine oaked: 100

% new oak: 100

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