



# Bodegas Manzanos, Castillo De Enériz, Garnacha Rosé, Navarra, Spain, 2024

## 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 vats at a controlled temperature.

## TASTING NOTE

Pale pink with hints of peach. Fresh, delicate, elegant, balanced with a fresh nose of blood orange. A subtle explosion of fresh red fruit and citrus note character that shows the terroir of the vineyard site.

## FOOD MATCHING

Tapas, Grilled Vegetables, Charcuterie, Mediterranean Seafood, BBQ and anything with a hint of spice.



Product code: 3658

## TECHNICAL DETAILS

### Varieties:

Garnacha 100%

### Features:

Vegetarian

Vegan

Lightweight bottle

**ABV:** 13%

**Closure:** Screw cap

**Colour:** Rose

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

No oak ageing

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