



# Bodegas Manzanos, Voché Graciano, DOCa Rioja, Spain, 2017

## 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

Barrel aged in new French and Romanian oak for 18 months

## Tasting Note

A brilliant ruby red wine, with intense aromas of black fruits combined with spice, prunes, dates, black chocolate and toffee. A well structured mouth-feel, dense, well balanced with a high concentration of ripe tannins. Long and complex black fruit and spice finish.

## Food Matching

Dolcelatte or similar blue veined cheeses.

## Awards



Product code: 2627

Jancis Robinson 17 Points



## Technical Details

### Varieties:

Graciano 100%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 18 Months

**Type:** French and  
Romanian Oak Barrels

**% wine oaked:** 100

**% new oak:** 100

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