



Bodegas Manzanos, Finca Manzanos Graciano, DOCa Rioja, Spain, 2023

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

350ha 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 with 3 weeks of maceration.

Tasting Note

Cherry red colour, intense and bright. Aromas of black fruit, ripe red fruit with notes of vanilla from the oak barrel. Perfect balance between freshness and acidity. Perfectly integrated tannins from the wood ageing.

Food Matching

Chorizo, lamb and hearty stews.



Product code: 2824

Technical Details

Varieties:

Graciano 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 and 30% American 225l Barrels

% wine oaked: 100

% new oak: 100

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