



Product code: 2634

## **BODEGAS MANZANOS, FINCA MANZANOS GRAN RESERVA, DOCA RIOJA, SPAIN, 2001**



### **Producer Profile**

On the border between Rioja and Navarra, Victor Manzanos carries on the work of the four generations before him.

Adding in significant amounts of ambition and energy, Victor Manzanos is at the forefront of the new Rioja - championing a modern interpretation of its varieties through his wines. As a grower, Victor is keen to prove that Rioja Baja has its own distinct character and should not be judged as inferior to Rioja Alta or Alavesa - just different. With brands also in Navarra, Victor and winemaker Borja are creating wine that is prized and cherished, from old vines growing on poor chalk and limestone soils which give wild berry and cassis flavours to the reds.

### **Viticulture**

With over 250ha of owned vineyards at his disposal, including what he claims to be the oldest Graciano vines in the world, Victor and the team at Manzanos are fortunately placed to put both the sub-region and the name Manzanos firmly on the map of the most important producers in Rioja. 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 followed by malolactic fermentation in concrete tanks and ageing on the lees for a few months. Maturation for 36 months in American and French barrels.

### **Tasting Note**

Tawny color, clean and bright. Elegant aroma and intense flavours of dried fruit, liquorice, spices, cocoa and coffee scents. Full bodied with delicate and silky tannins.

### **Food Matching**

Roast game birds such as pheasant and partridge.

### **Technical Details**

#### **Varieties:**

Tempranillo 85%

Mazuelo 15%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

### **Oak Treatment**

Time: 36 Months

Type: 70% French, 30%  
American 225l Barrels

% wine oaked: 100

% new oak: 70