

# Bodegas Manzanos, Finca Manzanos Gran Reserva, DOCa Rioja, Spain, 2013

## 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 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 in colour, but otherwise 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.



Product code: 2634

### Technical Details

#### Varieties:

Tempranillo 85%  
Mazuelo 15%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

#### Oak Ageing

**Time:** 36 Months

**Type:** 70% French, 30%

American 225l Barrels

**% wine oaked:** 100

**% new oak:** 70

Order online or email [orders@alliancewine.com](mailto:orders@alliancewine.com)