



# 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 group of people with the sole purpose of making wines that people will enjoy.

## Viticulture

Situated at the point where the Ebro and Ega rivers meet, Tempranillo and Graciano old vines are planted on clay-limestone soil at 400 metres altitude. Meticulous attention is given to these prized vineyards throughout the year. Grapes are then hand-picked in early October.

## Winemaking

Aged for 36 months in French and American barrels with a further 5 years in bottle to allow all the complex flavour to integrate before its release.

## Tasting Note

This wine stands out for its elegance and intense aromas of dried fruit, liquorice, spices, cocoa and coffee. Fresh and enticing on the palate, with ripe Garnacha notes of red berries, there are spicy overtones and layers of red fruit. A rich, long and pleasantly spicy finish.

## Food Matching

This is the perfect companion for game - serve at 18 degree, with pheasant, partridge or an indulgent, earthy mushroom wellington.

## Awards



Product code: 2634

Decanter 91 Points



## 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

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