

Bodegas Manzanos, 1890 Finca Manzanos Gran Reserva, DOCa Rioja, Spain, 2015

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

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

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

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



Product code: 5411

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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