



Product code: 7479

Bodegas Manzanos, Finca Manzanos Reserva, DOCa Rioja, Spain, 2016



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

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

A long maceration of 28 days at a controlled temperature and 24 months ageing in American and French oak casks, half and half, followed by a further twelve months rounding off in the bottle. This has all gone to produce a wine with great body and extract.

Tasting Note

Clear, bright cherry-red colour with sparkles of ruby. Aromas of vanilla and sweet almonds with hints of leather in fine combination with the wood. The attack is generous and pleasant with intense spicy nuances. Round, intense finish.

Food Matching

Ideal with barbecued meat and smoked cheese.

Technical Details

Varieties:

Tempranillo 95%

Mazuelo 5%

ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 24 Months

Type: French and American

% wine oaked: 100

% new oak: None