



Bodegas Manzanos, Gold Label, Reserva, DOCa Rioja, Spain, 2018

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

A blend of four of the Estates' best vineyards: La Muga, a sunny vineyard of 40 years old Tempranillo vines in a chalky clay soil with round pebbles, at an altitude of 360 metres. It provides us with elegant grapes with flavourful finesse and noteworthy red fruit and liquorice. Poyatos, another sunny vineyard with 40 years old vines in a limo/limestone soil in Azagra giving fresh, elegant and concentrated grapes perfect for ageing. Los Molinos, Graciano vines situated in poor soil in San Adrián. This vineyard is defined by its high acidity, low yield and high concentration flavour. Los Quiñones, is our oldest Grenache vineyard and is located on the slopes of Yerga in Aldeanueva de Ebro. The soil is ferrous clay type and was planted in 1978. Year after year, it provides us with freshness, medium intensity coloured wine with an extreme delicacy from the Grenache grape at an altitude of 410 metres.

Winemaking

The Grenache is fermented in 300 litre barrels with daily punch-down. The other varieties are fermented in stainless steel tanks and large French barrels. Maceration time is strictly controlled depending on the vintage conditions and variety. Malolactic fermentation is in barrels with a further 24 months ageing in French and American oak. A further 12 months age in bottle before release.

Tasting Note

This is a powerful and fantastically structured Rioja Reserva. There are ever-evolving smoky and spicy aromas, as well as fruits of the forests, prune, black cherry, chocolate and subtle hints of coconut. The palate is soft with smooth tannins and medium intensity with long lingering flavours of earthy black peppercorns and a fresh finish

Food Matching

This powerful wine works well with roasted game birds such as pheasant and partridge.



Product code: 5307

Technical Details

Varieties:

Tempranillo 60%
Graciano 30%
Garnacha 10%



ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 24 Months

Type: French Oak Barrel

% wine oaked: 100

% new oak: 30

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