



Bodegas Manzanos, Finca Manzanos 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 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

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.



Product code: 7479

Technical Details

Varieties:

Tempranillo 95%
Mazuelo 5%



ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 24 Months

Type: French and American

% wine oaked: 100

% new oak: None

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