



Bodegas Manzanos, 1890 Finca Manzanos Tempranillo, Rioja, Spain, 2024

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

The vines in La Muga and Los Poyatos vineyards are mostly very old Tempranillo bush vines.

WINEMAKING

Really healthy grapes were harvested and after slow fermentation in tank at controlled temperatures the wine was transferred to barrel. A mixture of a very few of new American oak barrels, just to give the spice and toast aromas but mostly 2nd and 3rd year barrels of predominantly French oak were used to promote the evolution of the wine from a bright fruit bomb to something more mellow with a roundness and the unmistakable stamp of something good.

TASTING NOTE

Intense cherry red colour, ripe black and red fruits, spices, liquorice and chocolate aroma. Round and well-balanced with fruit notes.

FOOD MATCHING

This is a fairly simple fruit driven wine, so simple pasta and meat dishes like bolognese are ideal.

Product code: 5413

TECHNICAL DETAILS

Varieties:

Tempranillo 95%
Garnacha 5%

Features:

Vegetarian
Vegan

ABV: 13.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: French and American mostly 2nd and 3rd year barrels.

% wine oaked: 100

% new oak: 10

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