



Product code: 3192

BODEGAS MANZANOS, FINCA MANZANOS TEMPRANILLO BLANCO, DOCA RIOJA, SPAIN, 2020



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

300 ha 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

Fermentation in stainless steel vats at a controlled temperature and matured on the lees in oak barrel.

Tasting Note

Plentiful aroma with sweet notes, chamomile and secondary aromas of peach, citrus and tropical fruits. All assembled in perfect harmony with the creamy notes and spices from the oak barrels.

Food Matching

Simple grilled fish and shellfish, garlic prawns or grilled squid.

Technical Details

Varieties:

Tempranillo Blanco 100%

ABV: 13%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 4 Months

Type: French and American

% wine oaked: 100

