



Bodegas Manzanos, Finca Manzanos Tempranillo Blanco, DOCa Rioja, Spain, 2023

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

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.



Product code: 3192

Technical Details

Varieties:

Tempranillo Blanco 100%



ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 4 Months

Type: French and American

% wine oaked: 100

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