

Product code: 3222

Bodegas Manzanos, Pegaso Verdejo, Vino de la Tierra, Spain, 2021



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 Verdejo grapes come from the best vineyards in North Spain. The vines are predominantly grown on clay-limestone soil, and minimal intervention is practiced. Grapes are all hand-picked in early October.

Winemaking

Upon reception, the grapes are de-stemmed without rollers to avoid crushing and extraction of harsh tannins from seeds and skins and to allow plenty of whole berries to be retained for varietal expression. The grapes are then fermented in 25 ton stainless steel fermenters using inoculated yeasts to give a fruit driven profile without over extraction. The ferment is kept relatively cool, aided by regular pump-overs and once dryness has been reached, the vat is drained and the skins gently pressed, with press fractions kept separate to avoid over extraction and harsh tannins.

Tasting Note

Bright greenish yellow colour. An aromatic wine with white flowers and citrus scents. Well balanced acidity, fresh with typical crisp finish of the variety. Long and persistent finish.

Food Matching

Asparagus, lobster and seafood!

Technical Details

Varieties:

Verdejo 100%

ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing