



# Bodegas Manzanos, Palacio de Manzanos, Viñedo Singular 1890 Manzanos, DOCa Rioja, Spain, 2017

## 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 group of people with the sole purpose of making wines that people will enjoy.

## Viticulture

This particular Garnacha vineyard was planted in 1981 in the town of Aldeanueva de Ebro (La Rioja). It is a vineyard of 2.28 Ha located on a hillside at 420 metres with a West to East orientation where it has excellent light and temperature conditions. A low-yielding vineyard where the quality of the grapes is so exceptional it is used only for the Viñedo Singular Palacio de Manzanos. Sited on clay loam soil, of medium depth the soil is dotted with boulders and small stones. A continental Mediterranean climate where winters are long and cold, with rains moderate, and summers are short and hot with a strong temperature contrast between day and night. In addition, it is an area that is characterized by the influence a dry and cold north westerly wind called 'Cierzo' that crosses over the Ebro river valley.

## Winemaking

Handpicked into 12kg boxes after a first selection of grapes in the vineyard and a second selection at the sorting table. Fermentation at a controlled temperature of 28°C in small open 3000l tanks using gentle manual bâtonnage once a day. The maceration period is for 15 days which includes 10% whole clusters. The malolactic fermentation takes place in new and second year used French oak barrels and later the wine rests for 10 months in French oak barrels and finally in concrete tanks to continue its evolution. This is a wine, where nothing is too much trouble, and the care and attention every great wine deserves is given.

## Tasting Note

This wine has a complex and elegant nose, highlighting the aromas of ripe and concentrated red and black fruit. Forest fruits such as cherry, redcurrant and blackberry hit the nose as well as spicy and balsamic nuances topped off with roasted and dairy notes coming from the aging in their best barrels. In the mouth it is round, concentrated and well balanced with well-integrated medium-high acidity. Persistent and expressive with a fine tannin, this is a wine that expresses the notes and the character of a Grenache typical of this terroir.

## Food Matching

Cured cheeses, grilled meats, game and traditional stews.

## Awards



Product code: 4775



## Technical Details

### Varieties:

Garnacha 100%



**ABV:** 15%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 10 Months

**Type:** French Barrique  
300l

**% wine oaked:** 100

**% new oak:** None

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