



# Bodegas Manzanos, Voché Vino de Autor, DOCa Rioja, Spain, 2001

## 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

300ha 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 tanks at controlled temperature with 3 weeks of maceration followed by more than 5 years of aging, 50% of which is in old American oak.

## Tasting Note

A rare opportunity to buy a wine of this age from such a great vintage. This fine, mature Rioja provides a powerful and enticing aroma of dried fruit, toasty oak, forest floor and tobacco. Vanilla nuances lead to a full and generous palate. The tannins are fine and silky providing elegance and structure. This is a classic vintage Rioja drinking perfectly now.

## Food Matching

Roast pork with crackling, chorizo and aged cheese.

## Awards

**Decanter 93 Points**



Product code: 4774

### Technical Details

#### Varieties:

Tempranillo 100%



**ABV:** 13.5%

**Closure:** Technical cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 5 Years +

**Type:** American

**% wine oaked:** 50

**% new oak:** None

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