

Bodegas Manzanos, Finca Manzanos 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

300ha of vineyards are planted on clay-limestone soil at an average height of 400m above sea level. The Viura comes from very old vineyards and the Chardonnay from a vineyard established 7 years ago. 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

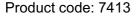
Fermentation in stainless steel vats at a controlled temperature and matured on the lees.

Tasting Note

Bright yellow with hints of gold. Fresh aroma of fruit, such as apricot. Rounded, long and pleasant on the palate.

Food Matching

Ideal with paella and all types of seafood.



Technical Details

Varieties: Viura 85% Chardonnay 15%





ABV: 12.5% Closure: Screw cap Colour: White Style: Still wine Case Size: 12 x 75cl Oak Ageing
No oak ageing