

Bodegas Manzanos, Castillo De Enériz Reserva, Navarra, Spain, 2016

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

Pre-fermentative maceration cooling, pumpovers during the whole process, max. temperature of 27°C and post-fermentative maceration of 5 days.

Tasting Note

Deep garnet red colour with ripe and red-berry fruits aromas. In the mouth, elegant, ripe and with a velvety tannin.

Food Matching

Lamb chops, sirloin, chicken



Product code: 2016

Technical Details

Varieties:

Cabernet Sauvignon 40%

Merlot 40%

Tempranillo 20%



ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 18 Months

Type: French and

American 300 Litre

% wine oaked: 100

% new oak: 30

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