



Bodegas Manzanos, Voché, Blanco Fermentado en Barrica, DOCa Rioja, Spain

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

250 ha 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 fermentation maceration takes 8 hours, followed by pressing and disgorging in to concrete tanks.

Tasting Note

Lemon yellow colour which is clean and bright. A very expressive aroma with citrus and grapefruit, spices and vanilla scents. A fresh and very well balanced wine with balanced acidity and a long citrus finish.

Food Matching

A wine that works best with rice dishes and fish such as salmon.



Product code: 1726

Technical Details

Varieties:

Viura 51%

Chardonnay 49%



ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: 80% French, 20% American

% wine oaked: 100

% new oak: 50

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