



MANZANOS
BODEGAS DESDE 1890

MANZANOS
CRIANZA
D.O.C.A. RIOJA



Wines carefully created by the 5th generation of the Manzanos family, from the legacy inherited from previous generations.

TERROIR

Manzanos Crianza stands out amongst our range of wines and defines us as winemakers. We choose vineyards within our estate to make characterful wines. It's the selection in the vineyard and in the winery that guarantees our wines.

The Tempranillo grape comes from the oldest vineyard at 50 years old, Los Poyatos. The roots have explored deep down over the years and the vines has developed a resistance to drought and climate change.

The Graciano comes from a poorer soil type and higher altitude in Los Molinos vineyard. The vineyard has a controlled vigour with low rainfall and controlled irrigation, it provides us with high quality grapes which is reflected in our elegant wines.

This wine has a freshness, concentration and minerality which gives it a uniqueness. The quality of the grapes assures us that this wine is made in the vineyard and complemented in the winery.

WINE MAKING PROCESS

Hand harvested in 12 kg boxes, to guarantee the bunches reach the winery in perfect condition.

To pick only the best grapes, we hand select them on the sorting table.

After fermentation, the wine undergoes a malolactic fermentation both in barrels and in cement tanks.

The wine is not filtered or stabilized to maintain all its characteristics.

Aged in French and American oak for 18 months and fined in bottle for a minimum of 6 months.

TYPE OF WINE

Oaked red wine.

ALCOHOL

13,50% vol.

VARIETIES

Tempranillo, graciano & garnacha

AGEING

Barrel: 18 months, new and second year French and American oak barrels.
Bottle: At least 6 months ageing in bottle.

DATA SHEET



APPEARANCE

Deep intensity cherry red colour.



SERVING TEMPERATURE

16°C.



AROMA

Intense and very complex, with outstanding ripe black fruit, dried plums and liquorice. Spicy notes, undergrowth and mineral nuances over an elegant oaky background.



PAIRING

Red meat and mature cheese.



TASTE

Equilibrated and well-structured with silky tannins and delicious ripe fruit. Fresh and savoury, with a sound finish. Lingering fruity and spicy notes typical of good Graciano.

PREMIOS

- 90 points Guía Peñín
- Decanter 2018 bronze medal
- Mundus Vini silver medal