

GARNACHA

MANCUSO

2018

Me and my family are a third generation of winegrowers and winemakers from Aragón (Spain), that, apart from our small family own wine project, also act as consultants for wineries in the whole country

Since 2002 we are working on our personal project -Mas de Mancuso- recovering very old high quality vines -aged between 50-70 years old- at almost 700 mtrs altitude in Aragón. We are based in Almonacid de la Sierra where we rented a very old winery trying to keep the same winemaking methods than our ancestors had

VINEYARDS Located in Almonacid de la Sierra (DOP CARIÑENA), between 600 and 700m above sea level, planted on clay-limestone and stony soils (mainly)

VITICULTURE Maximum respect for the environment; lack of pest or herbicides. Integrated viticulture

HARVEST Handpicked. Selection of bunches and berries. Average yield of 2 kg/vine

GRAPE VARIETY 100% Garnacha

VINIFICACIÓN Vinification in stainless-steel open top vats with cold maceration for 24-48hours. Fermentation has taken 40 days with often cap management and a soft pumping over. 40% of whole bunches.

AGEING 12 months: 65% pure concrete 35% 500 ltrs French oak barrels.

BOTTLING 03/2020

OPTIMUM TIME OF CONSUMPTION Now or in the next fifteen years

The Wine Advocate: 92 Points



CARIÑENA (SPAIN)