



**MANUEI MANZANEQUE ESCENA 2006
D.O. FINCA ELEZ**

VINEYARDS OF ORIGIN: La Vieja - Elez Estate – El Bonillo (Albacete) – ca. 3000 ft. Altitude.

SOIL: Poor, loose and good drained, with clay-limy characteristics, reducing yields and increasing concentration and precursors.

VARIETIES:

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| Tempranillo | 90 % |
| Cabernet Sauvignon | 10 % |

YIELD:40 hl/ha.

VINIFICACIÓN: Cold maceration(4°C) before fermentation during one week in order to improve the extraction of primary Tempranillo aromas. The alcoholic fermetation is about 15 days at 25°C in stainless steel vat and the malolactic fermentation into french new oak barrels from Troncais Valley. Aging in french oak barrels. More ripe fruit than other vintages with peculiar fresh from Finca Elez Estate

AGEING: 30 months in French new oak barrels

PRODUCTION: 6.000 botellas

CLIMATICS CONDITIONS VINTAGE 2006

Cold winter with intenses snowfalls, hot spring with few rainfall and very hot summer with fresh nights. It was a good vintage, for the reds more fruit intensity, more structure nad fleshy. More ripe fruit that others years but with the same freshness from our estate Finca Elez. This vintage is a little bit hearty than the others and full of fruit, this is a main character of thi year.

TASTING NOTES

Intense cherry colour,dark and blue rim, clean and bright. On the noise, very deep and intense mineral and special terroir. This wine emphasizes in red fruit(cherries, strawberries, blackberries and black currant), violets perfectly blended with new oak coast notes. Balsamic, chocolate, coffee and tobaco notes as well. On the mouth is fleshy, concentrated and well-balanced with nice sweet tannins and an specially lingering final.

This is our premium wine, with a particular personality from our poor and cool soils at 1080 metres above sea level. We make this wine with our oldest tempranillo and a little proportion of Cabernet Sauvignon.It's a long aging wine and recommended decant it at least one hour before.