

**MANUEL MANZANEQUE NUESTRA SELECCIÓN 2005  
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.

**VARIETIES:**

Cabernet Sauvignon	40 %
Tempranillo	40 %
Merlot	20 %

**FERMENTATION:** 15 days at 25°C in steel deposit following 7 days of maceration  
Malolactic fermentation in oak american barrels

**MATURING:** 18 months in oak barrel. 80% French (Allier, Nevers, Tronçais); 15 % from the East of Europe and 5% fine American

**VOLUME:** 30.000 bottles

**CLIMATIC CONDITIONS FOR THE 2005 HARVEST:**

Cold winter, dry spring and hot summer with marked thermal variations between day and night. These facts made a specially healthy harvest (just only one preventive treatment was necessary), a mature harvest but with a good acidity. One of the best vintages of red wines from Finca Élez, with good structured, sweet and oily wines, but with the typical freshness always given by the 1.080 metres of Finca Élez's height. Rich wines in fruit with a good balance structure-elegance always present in our soil.

**TASTY NOTES**

It came from our oldest vineyard that it gives the best quality to the wines. This wine has a very good backbone, it emphasizes his deep aroma, full of ripe fruit, fine toast notes and light mineral and spiced.

On the mouth is powerful, fleshy, fruit and wood tannins, with hints of plum confiture and light spiced notes ( black pepper ) Full of fruity and variety character.

One of the jewel of the winery.

