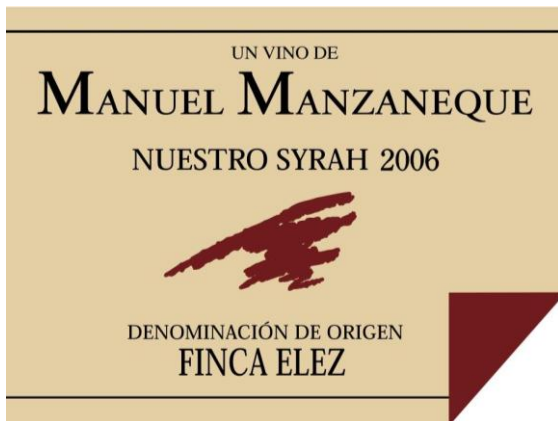


**MANUEL MANZANEQUE SYRAH 2006  
D.O. FINCA ELEZ**



**VINEYARD OF ORIGIN:** La Casa - Elez Estate – El Bonillo (Albacete) – ca. 3000 ft. Altitude.

**SOIL:** Poor, loose and good drained, with clay-limy characteristics.

**VARIETIES:** Syrah.

**FERMENTATION - MACERATION:**

Fermentation at 25° C followed of a maceration of 14 days.

**MALOLACTIC FERMENTATION** in French oak barrel (Allier and Nevers)

**MATURING:** 14 months in French oak barrel.

**PRODUCTION:** 12,000 bottles.

**WINE TASTING NOTES:**

Bright and intensive colour, ruby red with purple border. It has intensive, sweetooth and attractive aroma, marked by red fresh fruit (casis, blackberry and raspberry) and minerals and spice touches (pepper and rosemary), also liquorice, cacao and vanilla notes. It is fleshy and round at the palate with an aftertaste long and marked by complexity and very well fruit-wood balance. It has a strong mineral character. It is elegant, intensive and pleasant in the after nose. This wine is very concentrate thanks to the important temperature difference between day and night in the maturation period that our 1080 m high gives, and to the vintage quality. .