

# Mancuso 2002



**Winery:** Bodegas y Vinedos Mancuso

**Region:** Vino de la Tierra Valdejalón

**Grapes:** 100% Garnacha (80 to 100 years old vines)

**Winery:** Vinedos del Mancuso is a new wine project in Aragon started a few years ago by two enthusiastic enologists, Carlos San Pedro and Jorge Navascues. They bought five vineyards (20 acres) planted between 2,500 and 2,950 feet above sea level, with very old ungrafted Garnacha vines, in broken slate over bedrock, mostly with northern exposures. The old vines typically produce ~300 grams of grape per vine divided between 6-7 clusters.

**Wine:** Harvested by hand in small boxes during the first two weeks of October, selection of bunches in the vineyard and at the winery. The wine was fermented for 8 days in wood vats (1,700 liters capacity) and was aged for 10 months in New French oak barrels. Unfiltered.

## Reviews:

“From a challenging vintage, the 2002 Mancuso is a big, exuberant, rustic offering revealing jagged tannin, medium to full body, sweet, pure, blackberry and cherry fruit, and a subtle touch of oak. My only concern is whether the tannin will dominate once the fruit begins to fade. In any event, I enjoyed this effort and I suspect the 2004 will give a clearer indication of this new winery’s true potential.”

**88+ points** *Wine Advocate* issue 159 June '05

“Saturated medium ruby. Porty aromas of roasted dark fruits, spicecake and pepper. Rich, dense and sweet, with lovely creamy depth of baked fruit flavors. But a bit nutty and advanced, seemingly best suited for near-term drinking. Finishes with big, dusty tannins and very good length.”

**89 points** *International Wine Cellar* issue 116 Sept/Oct 04



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 07/2009