

Mancuso 2003



Winery: Bodegas y Vinedos del 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 expositions. 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) after a long pre-fermentation followed by an extended post-fermentation maceration to obtain a greater extraction of color and tannins. Aged for 14 months in New French oak barrels. Unfiltered. Most importantly, the intention is to reveal the dignity and class of these recovered Garnacha vines.

Reviews:

“The 2003 Mancuso, which comes from 80-100 year old Garnacha, was aged 14 months in new French oak, and was bottled unfiltered. It displays an impressively saturated dense ruby/purple color followed by a bouquet of scorched earth, kirsch, blackberries, and licorice. Although closed and difficult to evaluate at this stage, it is formidably endowed, possessing medium to full body, good concentration, high tannin, and a long finish. Give it another 1-3 years of bottle age, and drink it over the following decade. In any event, I enjoyed this effort and I suspect the 2004 will give a clearer indication of this new winery’s true potential.”

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

“Elegant, with a marked personality, with perhaps less body than the 2001 but ample and remarkably refined. Clear aromas of fruit and minerals (Graphite, iron), fine notes of oak. Medium body, with quality tannins, and lots of nerve, tasty velvety, expressive.”

92 points *Guia Proensa* 2006



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