

Mancuso 2005



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 Aragón started a few years ago by two enthusiastic enologists, Carlos San Pedro and Jorge Navascués. 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.

Wine: Harvested by hand in small boxes between the end of September and the middle of October, selection of bunches in the vineyard and at the winery. The wine was fermented for 8 days in stainless steel tank after a cold pre-fermentation maceration of skins followed by an extended post-fermentation maceration of 24 days to obtain a greater extraction of color and tannins. After malolactic fermentation the wine was introduced to new French Allier oak barrels for 14 months. Bottled unfiltered and aged an additional 8 months in bottle before release.

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Reviews:

“The 2005 Mancuso was aged for 14 months in new French oak. It offers up a superb bouquet of toasty new oak, pencil lead, scorched earth, espresso, black cherry, and blackberry liqueur. Opulent, rich, and complex on the palate, this full-bodied wine has tons of flavor, nicely concealed ripe tannin, and a long, fruit-filled finish. Cellar it for 6-8 years and drink it from 2016 to 2030.”

96 points *Wine Advocate* issue 183 June '09



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