

BRAND : MANIUM

WINE : MANIUM CRIANZA

D.O. : BIERZO

Homus Manium, was the name given by the Romans to the inhabitants of this area of León because of their resistance and fortitude. Tiny hamlets, misty hills, running water, the passing of pilgrims lost in thought, thatched silos, all harmonise with the native variety, Mencía, rooted to rocks of quartz and slate, to make Bierzo a magical land for wines.

LOCATION Bierzo - 10km from Ponferrada, 523m above sea level.

CLIMATE

Continental climate with Atlantic influences creating a balance between humid Galicia and dry Castilla.

SOIL TYPE

Mineral and clay soils.

VINES

50-100 year old vines on terraced slopes are hand harvested and produce low yields of no more than 1.2kg per vine. 100% Mencía.

ELABORATION

The grape bunches are stripped and pumped direct to the stainless tanks where maceration begins. The temperature of the tanks is controlled by an electronic device; during the first days they work with low temperatures between 15-16° to allow the maceration to last as long as possible before fermentation. After fermentation, the wine is aged for 12 -14 months in French oak from the brands Radoux, Sansaud, Tharansaud and Ermitage.

OAK

12-14 months in french oak.

TASTING NOTE

When pouring the first point of interest is the very deep crimson colour that indicates the intensity and concentration of the wine. On the nose, there is plenty of toasty oak character, spice and pencil shavings overlaying a heady mix of blackberry, cassis and violets. On the palate, the structure is firm but with sweet tannins and an elegant, silky finish. A wine that will age for 3-4 years.

ANALYTICAL

- ALCOHOL : 14.68%
- RESIDUAL SUGAR : 1.4g/l
- TOTAL ACIDITY : 6.65g/l
- PH : 3.7

