

# 47manchón.mieres

Crianza 2015

Denominación de Origen Ribera de Duero

## PROCESS

**47manchón.mieres** is born in our vineyards which are located 900 meters (almost 3,000 feet) above sea level in Pesquera de Duero. A low production, because of the demanding selection of the grape, marks the viticulture and the style of this unique Ribera de Duero. 20 days of maceration with the skins, malolactic fermentation in new French oak baPROCESS

## TASTING NOTES

Wine of an intense cherry-like tone. The notes, full of life with black fruits characteristic of the variety, are both vivid and intense. The evolution is elegant, finding balsamic and floral nuances that give richness to the wine.

## TECHNICAL INFORMATION

**Vineyards:** 20 years of age

**Harvest:** Handmade in 18 kilos boxes during the first week of October 2015

**Fermentation:** malolactic fermentation in new barrels.

**Barrel aging:** 16 months in new barrels.

**Bottling date:** Mayo 2017.

**Production:** 6000 bottles

## WINE CELLARS MANCHON MIERES

C/Regaderillas s/n. PESQUERA DE DUERO.

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