

# ¡Ea! 2014



**Winery:** Manuel Manzaneque Suarez

**Region:** La Mancha D.O.

**Grapes:** 100% Tempranillo

**Winery:** After working for 10 years with his father at the eponymous estate in La Mancha, Manuel Manzaneque Suarez has started both consulting for other wineries and his own project, ¡Ea!. The project is focused on old vine Cencibel (Tempranillo) from La Mancha, one of the regions with the best price to quality ratios in the world. He only sources fruit from old vineyards that offer excellent raw material.

**Wine:** Grapes for this wine come from vines which range in age from 40-70 years and are grown in different zones of La Mancha; Las Mesas, Pedroñeras, El Provencio, San Clemente and Villarrobledo. Manuel Manzaneque Suarez uses work with traditional, organic methods and has very low yields of 15 hl/ha. Harvest occurred in mid-September after a very hot and dry summer. Fermentations proceed with native yeasts after a 4 day cold soak in stainless steel tanks. Following fermentation the wine is aged for 6 months in lightly toasted French and American oak barrels.

## Reviews:

“(aged for six months in French oak barrels, 25 percent of them new) Deep ruby. Smoky, deeply perfumed blackberry, cherry and violet scents are complemented by hints of vanilla and dark chocolate. Sweet and seamless on the palate, offering concentrated dark berry preserve and licorice flavors that are given lift by a jolt of juicy acidity. Shows depth as well as vivacity, finishing with solid punch, very good persistence and building tannins.”

2019 - 2024

**90 points** *Vinous* New Releases from Spain Part 1 January 2017



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