

¡Ea! Tempranillo 2020 (Red Wine)



After studying winemaking at university of Montpellier, Manuel Manzaneque Suarez returned to Spain and worked at his father's eponymous estate for nearly 10 years before starting his own winery. He produces several wines, starting with the unoaked Fatum white and red, ¡Ea! an old vine red made from 100% Cencibel and Mil Cepas from a single parcel of exceptional vines.

¡Ea! is a local exclamation to La Mancha meaning essentially "Yeah!" Manuel proudly focusses on indigenous grapes to the region, namely Airen and Macabeo for whites and Cencibel and Bobal for the reds. These old vine vineyards produce wines that offer some the best price to quality ratios in the world.

Appellation	La Mancha D.O.Ca.
Grapes	100% Cencibel (Tempranillo) from 40-70 year-old vines
Altitude / Soil	800 meters / lime-rich, white clay
Farming Methods	Practicing Organic
Harvest	Hand harvested at a low yields of 15 hl/ha between September 14 and 30
Production	4-day pre-fermentation maceration, fermented with native microbes in stainless steel tanks
Aging	Aged between 6-8 months in lightly toasted French and American oak barrels.
UPC / SCC / Pack Size	8-429168-000363 / 284-29168-00036-7

Reviews:

"Cencibel is the local name for Tempranillo, and these organically-farmed vines are between forty and fully seventy years of age! The wine is fermented with native yeasts and aged six months in very lightly toasted French and American barricas prior to bottling. The wine a deep and sappy nose of black cherries, black raspberries, dark soil tones, cigar ash and a nice touch of oak. On the palate the wine is deep, full-bodied, ripe and nicely structured, with a fine core of fruit, buried tannins, very good focus and grip and a long, youthful and well balanced finish. The aromatics and flavor profile here are similar to wines from Toro, but at fourteen percent octane, the 2020 !EA! Cencibel is decidedly lighter on its feet than most examples from the Toro region. Good juice. 2030-2055+."

89+ points View from the Cellar; John Gilman - Issue #103 January/February 2023.

