

# ¡Ea! 2013



**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 between September 12 and 30 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 5 months in lightly toasted French and American oak barrels.

## Reviews:

“Deep ruby. Fresh raspberry and cherry on the fragrant nose. Fleshy and deep for the vintage, offering juicy red fruit and floral pastille flavors plus hints of vanilla and coconut. Bright and incisive on the gently tannic finish, which clings with strong tenacity and focus.”

**90 points** *International Wine Cellar Issue 176, Sept/Oct 2014*

“This is a relatively new project by Manuel Manzaneque Suárez...EA! is a bottling that he produces from purchased, old vine Tempranillo grapes that he sources throughout the region, with the vineyards ranging from forty to seventy years of age. The wine receives a four day “cold soak” prior to fermentation and is aged in a combination of French and American wood. The 2014 tips the scales at fourteen percent and offers up a superb nose of black cherries, coffee bean, dark soil tones, wild fennel and a gentle framing of toasty oak. On the palate the wine is deep, full-bodied, focused and rock solid at the core, with moderate tannins, fine grip and a long, youthful and very well-balanced finish. This is still a young wine and really deserves a few years in the cellar to more completely blossom, but it has impressive depth and nascent complexity and already offers a pretty good glass of wine for those who do not wish to wait. Impressive juice and a fine value. 2016-2030+.”

**90 points** *View from the Cellar, Issue 61 January/February 2016*



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