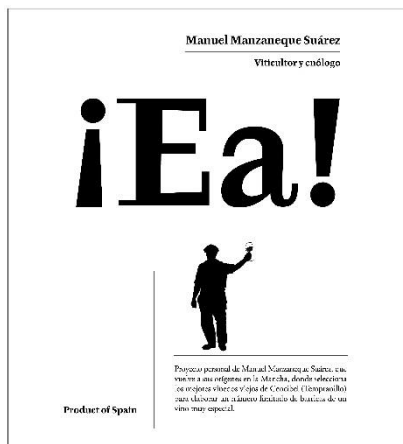


# ¡Ea! Tempranillo 2015 (Red Wine)



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.

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

## Reviews:

“There is more depth and complexity in the red 2015 ¡Ea! Tinto, a pure old-vine Cencibel (the local strain of Tempranillo from La Mancha) that fermented with indigenous yeasts and matured in French and American barriques for six months. There is some rusticity and some dusty tannins that would welcome food. Very Cencibel [very good, typical example of this wine/region].20,000 bottles were filled in February 2017.”

**88+ points Wine Advocate Issue 234 December 2017**

