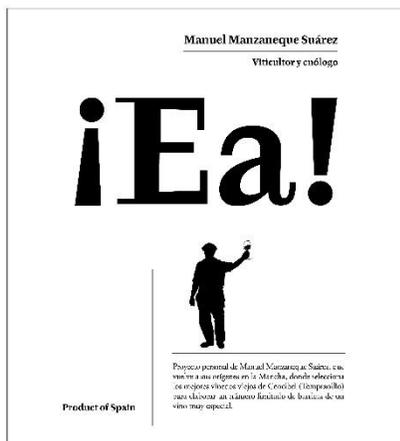


¡Ea! Tempranillo 2015 (Red Wine)



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.

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 yeilds 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	8-429168-000363 / 284-29168-00036-7

Reviews:

"The 2015 EA! from Manuel Manzaneque Suárez is another excellent wine. This made from forty to seventy year-old Cencibel vines (the local name for Tempranillo) and these old vines produce a very small, intensely flavored crop each year. The wine is aged in twenty-five percent new French casks. The 2015 EA! offers up impressive depth and complexity on the youthful nose of black cherries, sweet dark berries, a bit of coffee bean, a fine base of soil, cola, wild fennel, a dollop of new oak and a smoky topnote. On the palate the wine is deep, fullbodied and nicely plush on the attack, with a fine core, good soil tones, moderate, well-integrated tannins and impressive length and grip on the well-balanced finish. This is really a terrific wine for its price tag, which is just over twenty dollars here in the US. 2018-2030+."

91 points *View from the Cellar* - Issue #75 May/June 2018

"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

