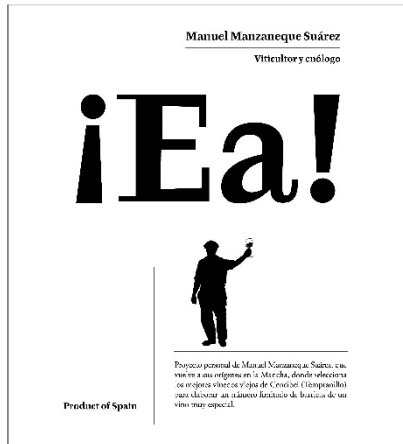


¡Ea! Tempranillo 2016 (Red Wine)



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

Reviews:

"Opaque ruby. Expressive dark fruit and floral scents and flavors; a hint of pepperiness adds spicy lift. Smooth and open-knit, showing good clarity and soft, rounded tannins that add gentle grip to the spicy finish. 2021+."

89 points *Vinous*; Josh Raynolds – February 2021

