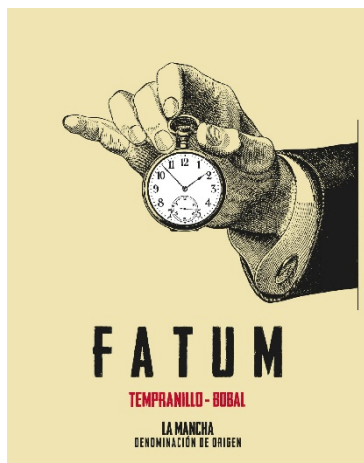


Fatum Tempranillo Bobal 2017 (Red Wine)



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, *iEa!*. 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.

In 2013, he expanded his range of wines to include two new wines driven by the same philosophy and pride in autochthonous varieties of grapes, called *Fatum*, meaning Destiny or Fate. He further expanded the range in 2014 bottling an extremely limited production wine from a uniquely sandy site called *Mil Cepas*, or one thousand vines.

Appellation	La Mancha D.O.
Grapes	90% Tempranillo, 10% Bobal from 35-year-old vines
Altitude / Soil	750 meters / large stones over clay, lime-rich clay
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes
Production	Cold maceration with skins for 3-4 days, fermented with native yeasts in stainless steel tanks
Aging	Aged for a few months in stainless steel tanks prior to bottling, no oak.
UPC / SCC / Pack	8437006184816 // 12

Reviews:

“Tasted blind. The nose is intense and shows garrigue herbs and lots of pungent spices such as black pepper. It is well ripened, with fruit lying beneath the spiciness. It is very rounded and broad, like a fruit explosion on the palate, lots of sweet-related texture and a voluminous approach. It has a characteristic bitter and rustic back palate.”

15.5/20 points Jancis Robinson; “The kingdom of Bobal” - April 2019

