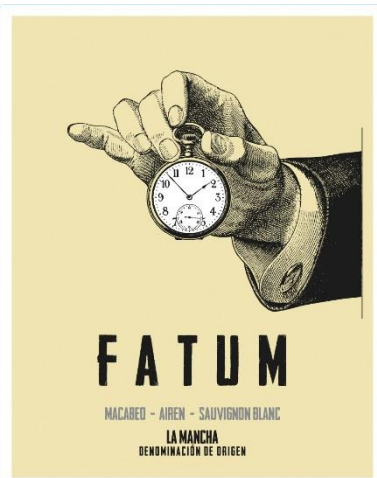


# Fatum Airen-Macabeo-Sauvignon Blanc 2016 (White Wine)



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.

<b>Appellation</b>	La Mancha D.O.
<b>Grapes</b>	50% Airen, 35% Macabeo, 15% Sauvignon Blanc, from vines averaging 35-years-old
<b>Altitude / Soil</b>	750 meters / large stones over clay, lime-rich clay
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Destemmed grapes see 12 hour skin maceration, fermented in stainless steel tanks
<b>Aging</b>	Aged on lees with battonage in stainless steel tanks
<b>UPC / SCC</b>	8-437006-184809 /

## Reviews:

“The Fatum Blanco is composed of a blend of fifty percent Airen, thirty-five percent Macabeu and fifteen percent Sauvignon Blanc and comes in at a brisk 12.5 percent octane in the 2016 vintage. The wine offers up a superb bouquet of pear, a hint of green olive, white peach, salty soil tones, a bit of fresh almond and a topnote of dried flowers. On the palate the wine is full-bodied, crisp and not quite as interesting as the nose promises, with a good core, sound acids and grip and a long, well-balanced finish. The palate is not quite as well-delineated as the nose and leaves the wine a touch chunky in personality, but one has to admit that there is a lot of personality here in any case for a wine that only retails here in the US for twelve dollars! If the palate can eventually catch up with the precision of the nose, my score will seem conservative! 2018-2025.

**87+ points** *View from the Cellar* - Issue #75 – May/June 2018

The first white, the 2016 Fatum Blanco, is a balsamic and medicinal blend of 50% Airén with 35% Macabeo and 15% Sauvignon Blanc from different vineyards in La Mancha. It's minty and pungent, clean and waxy, with a pleasant soft texture and a slight bitterness in the finish.

**87 points** *The Wine Advocate* - Issue 234, December 2017

