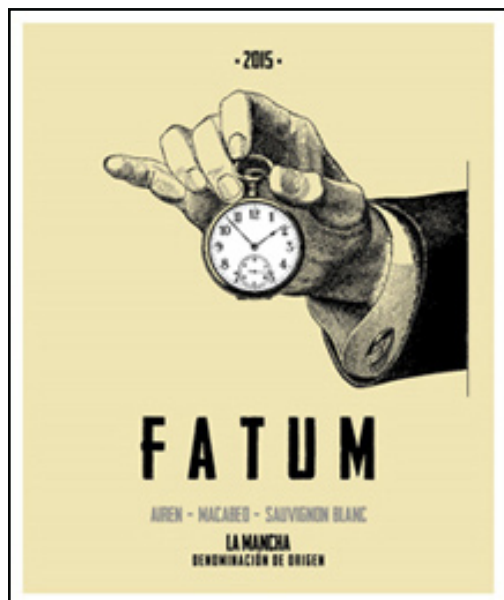


# Fatum White 2015



**Winery:** Manuel Manzaneque Suarez

**Region:** La Mancha D.O.

**Grapes:** 50% Airen 35% Macabeo 15% Sauvignon Blanc

**Winery:** 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, ¡Ea!. 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, the Manuel Manzaneque Suarez portfolio expanded to include two new wines. Using the same philosophy, vines, and autochthonous varieties of grapes, Manuel created the brand Fatum, meaning Destiny or Fate.

**Wine:** Fatum white is composed of 80% Airen, an autochthonous variety of La Mancha blended with 15% Sauvignon Blanc and 5% Moscatel sourced from 30 year old vines. These vines are farmed in a traditional/sustainable manner with practically no chemical input. The wine is elaborated using the best grapes, carefully chosen for balance and acidity. Cold maceration as whole grapes lasted for 12 hours to extract aromas, followed by pressing and fermentation which took place at 16°C in stainless steel tanks.

**Reviews:** The 2015 has not yet been reviewed.

Reviews for 2014:

“Pale yellow. Vibrant scents of lime and quince, with complicating mineral and herb notes. Racy, tightly focused and light on its feet, offering bright citrus and orchard fruit flavors that expand slowly on the back half. Lime zest and white pepper notes give bite to a nervy, slightly tart finish.”

**88 points** *Vinous* Central Spain: Tempranillo and Beyond December 2015



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 04/2016