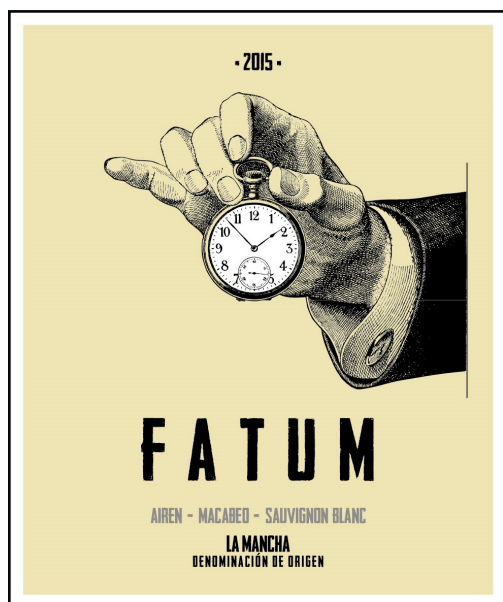


# Fatum White 2015



**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 wine is fermented and aged in stainless steel tanks, with four months spent on the fine lees prior to racking and bottling. The wine offers up a lovely nose of green fruit, wild fennel, salty soil tones, gently musky floral tones and just a hint of green olive in the upper register. On the palate the wine is deep, full-bodied and zesty, with a superb core, lovely soil signature, bright acids and excellent focus and balance on the long and vibrant finish. An excellent value! 2017-2022.”

**88+ points** *View from the Cellar* March-April 2017

“Pale gold. Aromas and flavors of ripe pear, pineapple and honey, along with a gingery background note. A spine of juicy acidity adds lift and focus and drives the lively, nicely persistent finish, which leaves behind a note of bitter pear skin.

2017 - 2019”

**88 points** *Vinous Media* January 2017



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

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

© 10/2017