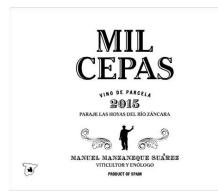# Mil Cepas 2015 (Red Wine)

In 2012 Manuel Manzaneque Suarez his own winery with his wife Paloma, focused on producing high quality wines based on the indigenous Cencibel grape of La Mancha. 2014 was the first time winemaker Manuel Manzaneque chose to bottle a single plot as a unique wine. This wine, Mil Cepas, literally One Thousand Vines, is that wine. The unique sandy soils of this vineyard lead to slower ripening and additional complexity in the finished wines. Approximately 3,000 bottles were produced in this inaugural vintage.

Appellation	Vino de la Tierra de Castilla
Grapes	100% Cencibel, from low-yielding, 40 year old vines from a 1.9 acre vineyard
Altitude / Soil	800 meters / sandy with limestone subsoil
Farming Methods	Practicing Organic since 2011, not certified
Harvest	Hand harvested, with sorting at both harvest and at the winery
Production	Cold pre-fermentation maceration for 1 week, followed by fermentation with native yeasts in stainless steel tanks
Aging	Aged for 14 months in second use French oak barrels
UPC	8-437006-184915

Reviews:

"The wine offers up a superb bouquet, drifting up from the glass in a refined blend of red and black cherries, a lovely touch of cinnamon and clove, plenty of soil tones, cigar ash and a very discreet base of spicy oak. On the palate the wine is pure, full-bodied, suave on the attack and plenty deep at the core, with modest tannins, tangy acids and excellent length and grip on the complex and very classy finish. This is the most Rioja-like wine I have ever had the pleasure to taste from La Mancha! Fine, fine juice. 2018-2040."
92+ points, *View from the Cellar;* Issue #75 – May/June 2018

"This Tempranillo's ripe berry aromas devolve into leathery, raisiny notes as they unwind. It's dense and chewy on the palate, with herbal raspberry and plum flavors and a hard finish marked by raisiny notes and hint of oxidation."
88 points, *The Wine Enthusiast;* August 2018