

Mil Cepas Cencibel 2017 (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 / SCC / Pack	8-437006-184915 / / 12

Reviews:

“The 2017 Mil Cepas “Viño de Parcela” from Manuel Manzaneque Suarez is a single vineyard wine that hails from a plot of forty year-old Cencibel vines, cropped at only fifteen hectoliters per hectare (less than half of Chambertin!). The wine is aged for fourteen months in “one wine” French barrels prior to bottling. The 2017 is quite refined on the nose, offering up scents of cherries, a touch of dark berry, woodsmoke, a lovely base of soil, chicory and just a touch of cedary oak. On the palate the wine is deep, full-bodied and nicely sappy at the core, with good soil signature, fine-grained tannins and impressive length and grip on the complex finish. This is very good juice. 2020-2040.”

91 points *View from the Cellar*; Issue #86 - March/April 2020

