

# NAVASCUÉS ENOLOGÍA MAS DE MANCUSO GARNACHA DO CARIÑENA 2016



## WINE INTRODUCTION

"My family and I are a third generation of wine growers and winemakers from Aragón (Spain), that, apart from our small family own wine project, also act as consultants for wineries in the whole country. Since 2002 we are working on our personal project –Mas de Mancuso- recovering very old high quality vines –aged between 50-70 years old- at almost 700m altitude in Aragón. We are based in Almonacid de la Sierra where we rented a very old winery trying to keep the same winemaking methods than our ancestors had."  
- Jorge Navascués

## WINEMAKING NOTE

Made with maximum respect for the environment, using integrated viticulture without pesticides or herbicides. Vinified in stainless-steel open top vats with cold maceration for 24-48 hours. Fermentation has taken 10 – 12 days with often cap management and a soft pumping over. Aged in 225 litres second use French oak barrels for 14 months.

## APPEARANCE, AROMA AND TASTING NOTE

Bright cherry red in colour, the nose is dominated by floral aromas, especially violet. Blackberry, white pepper, red licorice, watermelon and herbs also feature. The palate is fresh and balanced, with a medium body, and refined acidity.

## WINE INFORMATION

Country:	Spain
Region:	Aragon
Sub Region:	Cariñena
Wine Type:	Red Wine
Producer:	Navascués Enología
Wine Name:	Mas de Mancuso Macabeo DO Cariñena
Vintage:	2016
Principle Grape (%):	Garnacha (100)
Closure:	Cork
ABV (%):	14.50
Acid (g/L):	6.20
pH:	3.39
Winemaker Name:	Jorge Navascués
Bottle Size:	75cl
Case/Pack Size:	6x75cl

## WINE AWARDS

Robert Parker:	94 points
Penin Guide:	93 points