



Manga del Brujo by EL ESCOCÉS VOLANTE

Blend: Ancient vine Garnacha 70% , Tempranillo 10%, Syrah 15%, Mazuelo 5%
Vintage: 2015
Producer: Norrel Robertson, MW
Region: D.O. Calatayud

TASTING NOTES:

Colour: Deep Purple with ruby red rim.

Bouquet: Pronounced aromas of black fruits, cracked pepper, smoke and toast.

Taste: Full bodied with well balanced tannins. The palate displays dense black fruits, cherries with a long smoky/toasty finish. Mineral and complex.

Gastronomic Accompaniments: A great wine to drink with classic game dishes such as venison, wild boar. It will also accompany punchy dishes such as ragout and spicy tomato based recipes.

WINEMAKER'S NOTES:

2015 is the twelfth vintage of this cuvee dedicated to the history and culture of Calatayud. Manga del Brujo is designed to be a more serious wine with a style and structure more suited to food. From this perspective we have used barrel components with higher toast and parcels with more tannic structure and minerality.

Careful temperature controlled fermentation and the collaboration of New World trained winemakers and local knowledge has produced a full bodied, distinctive Rhone blend which marries the Old and New World in terms of style but with a slant towards a meatier, more structured wine. The key to this wine is the long time spent working with the fine lees to obtain length and complexity.

Rationale – Calatayud offers one of the most unique areas in Spain for Old Vine Grenache based wines due to its very individual, continental climate and ancient vines which produce wines of great intensity.

PRODUCTION & VINIFICATION:

Garnacha & Mazuelo - Old, concentrated, bush-vine fruit selected from 70-100 year old vines in the Campillo zone of Monte Armantes. Hand harvested, crushed and destemmed. Controlled fermentation between 22 and 28 degrees with plunging and punching down of cap for 7 days with gentle pumpovers and delistage for colour and tannin extraction followed by a short maceration. Pressed off skins using only free run wine followed by full malolactic fermentation in tank. The Garnacha and Mazuelo were then kept on fine lees in epoxy lined cement for 13-14 months before blending.

Syrah - two or three small lots of no more than 25 tonnes in total were harvested over two days. Fruit was destemmed but not crushed to give a high proportion of whole berry fruit. This in turn was cold soaked until a wild fermentation commenced, after which the must was inoculated with a Rhone yeast strain. Fermentation proceeded at around 28-30 degrees celsius and the wine was pressed off at dryness using only free run juice with no press wine included for the end wine. Malolactic took place in tank and a portion (50%) of new and used French barrels. After a short spell in barrel the wine was removed and kept on fine lees.



Tempranillo - hand harvested, crushed and destemmed. Temp controlled alcoholic fermentation to 28 degrees celsius for 7 days with pumpovers and delistage for colour and tannin extraction followed by a short maceration. Pressed off skins using only free run wine followed by full malolactic fermentation in tank and 50% in new and used barrels. After a short time in the barrel the wine was removed and kept on fine lees.

SOIL & CLIMATE:

Arcillo – calcaire (chalk and clay soils) situated on the slopes of Monte Armantes in the Ribota Valley of the Calatayud DO at an altitude of 600 – 800m above sea level. Free draining soils combined with minimal rainfall and significant differences in day and night time temperature gives rise to wines with excellent colour and distinctive varietal aromas.

TECHNICAL DATA:

Alcohol content:	15,0% vol.
Sugar content:	1,8 g/L
Total Acidity:	5,9 g/L
PH:	3,65