

Manga del Brujo

Varietals: Garnacha 65%, Syrah 15%, Tempranillo 15%, Mazuelo 5%
Vintage: 2007
Winemaker: Norrel Robertson
D.O.: Calatayud
Total Production: 4,000 cases (9lt cases)

Tasting Notes

Color: Deep purple with ruby rim
Nose: Black fruits, cracked pepper, smoke & toast
Palate: Deep black fruit and cherries. Full bodied with firm tannins
Finish: Long, smoky and toasty



Viticulture/Vinification

Manga del Brujo begins as bush vine grapes in the slate studded Jiloca valley at 2,600 feet above sea level. The wild mountain herbs amongst the vineyards give rise to the distinctive varietal aromas and garrigue character in the wine. The Syrah was destemmed but not crushed to give a high proportion of whole berry fruit. This in turn was cold soaked until a wild fermentation ensued after which the must was inoculated with a wild Rhone yeast strain. Fermentation proceed at 28 celsius and the wine was pressed off using only free run juice. Malo took place in tank and 50% in new and used French and American oak. The meticulously sourced 100 year old bush vine Garnacha was destemmed, crushed and inoculated with several Rhone yeasts. Temperature controlled fermentation commenced and lasted 7 days with pumpovers and delistage for color and tannin extraction followed by a short maceration. The free run wine underwent malo in tank. The Tempranillo received similar treatment as the Garnacha followed by full malolactic fermentation in tank and 50% in barrel. The wine is aged 5 months in French and US oak prior to release.

Technical Data

pH: 3.6 TA: 6.2 g/l ALC: 14.0%
RS: 1.8g/l Malolactic: Yes Tannin: 0.1g/l vr supra tannin

WINEMAKER: *Norrel Robertson, MW*

Norrel spent five years searching out individual blocks of fruit in order to produce a wine of massive intensity. Calatayud is one of the finest areas in Spain for old vine Grenache and is set to follow Priorat as a cutting edge region for Grenache based wines and world class winemaking. 2007 is the third vintage of Manga Del Brujo and is the "best year in Calatayud since the inception of the DO in 1999," according to Norrel. The Grenache was carefully sourced from only the highest elevation slate vineyards in the Jiloca valley. The Tempranillo was hand harvested from 25 year old vines on two selected parcels. Norrel feels that the fruit from these sites offers terrific tannic structure and minerality. This select fruit combined with careful temperature controlled fermentation and use of French and American oak barrels with high toast has delivered a distinctive full-bodied Rhone blend. In his words "Manga del Brujo is designed to be a serious wine with a style and structure suited to fine food".

Ratings/Reviews

Robert Parker's, The Wine Advocate - 91 points. February 2009

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