



Manga del Brujo BLANCO

EL ESCOCÉS VOLANTE 

Varieties: Macabeo 50%, Garnacha Blanca 50%

Vintage: 2022

Bottled: April 2023, 6,500 bottles

Classification: Varietal Wine of Spain

TASTING NOTE: This intensely aromatic wine displays ripe stone fruits of peach and apricot, candied citrus peel and wild mountain flowers. Notes of white peach and quince follow in the mouth with seamlessly integrated oak giving way to a long mineral, saline finish.

WINEMAKER'S NOTES

2022 was the first year in Aragon where the future became the present in our 20 years of working in Spain. Off the back of a winter where essentially there was no rain in the winter months, a few storms in March and April brought a little bit of respite to the vineyards. Bud burst followed typical dates, but from May onwards, Calatayud and Aragon witnessed abnormally high temperatures with very little rain for the rest of the growing season. Nonetheless our combination of high altitude and old vineyards provided a great foil to hard conditions. Our harvest started on the 6th of September (10 to 15 days earlier than the norm) and we had all our vineyards picked by 1st of October, starting from 650 metres above sea level moving up to 1000m. The clear signal was that the older vineyards handled the difficult conditions of 2022 extremely well.

The Macabeo comes from our Cerro Merino vineyard at 920 metres elevation planted in 1969 on a glaxis soil. The Garnacha Blanca from a gravel soil at 750 metres.

Grapes were hand picked into 20kg cases and stored overnight in a cool room before processing. Varieties were mixed in the press. We follow Burgundian methods in the cellar: grapes are loaded whole bunch to the press, then we use a long slow press cycle with no sulphur and enzymes. Must is cold settled over night then racked to used 500l Stockinger and François Frère barrels with almost zero toast. Spontaneous fermentation proceeds at ambient cellar temperature (18 to 20C) for around 2 weeks until dry. The wine was then kept on full fermentation lees for a further month before racking back to the same barrels.

TECHNICAL DATA

Alcohol: 13.7% vol.

Residual Sugar: 1g/l

Total acidity: 6g/l

pH: 3.35

"It has good concentration, character and style, with balsamic and medicinal notes, bay leaf and orange peel. It has good ripeness... and good freshness from the altitude of the vines and an early harvest. It is tasty, clean and with an herbal touch on the finish." Luis Gutierrez, The Wine Advocate, May 2023

