



# Manga del Brujo TINTO

EL ESCOCÉS VOLANTE 

**Varieties:** Garnacha Vieja 70%, Syrah 15%, Provechon 10%, Mazuelo 5%

**Vintage:** 2021

**Bottling date:**

**Classification:** D.O. Calatayud

## NOTA DE CATA

**Colour:** Deep purple with ruby red rim

**Bouquet:** Pronounced aromas of black fruits, cracked pepper, smoke and mountain herbs.

**Palate:** Full-bodied with well-balanced tannins, the palate displays dense black fruits and cherries with a long smoky, herbal finish. Mineral and complex.

**Pairing:** A great wine to drink with classic game dishes such as venison and wild boar. It will also pair well with punchy dishes such as ragout and spicy, tomato based recipes.

## WINEMAKER'S NOTES

[Read our 2021 vintage report here](#)

The 2021 is a return to a fresher style. Bright black cherry fruit is backed up with notes of wild mountain thyme, lavender and cracked black pepper. Ripe yet fresh and elegant with a long savoury finish.

Manga del Brujo tends towards a more savoury style with chalky tannins due to the inclusion of 10% Provechon and some extended maceration and *doble pasta* of Garnacha on Syrah skins. This wine is born in the chalk and clay soils on the slopes of Monte Armantes in the Ribota Valley of Calatayud at an altitude of 600-800m above sea level. These are free-draining soils, in an area with significant diurnal temperature changes,

Manga del Brujo is an homage to Mohama Rami (architect to Papa Luna), considered to be one of the most important architects in medieval Aragon, leaving an indelible Mudéjar character on our landscape.

**Alcohol:** 14.5 vol.

**Residual Sugar:** <2g/l

**Total acidity:** 6.2g/l

**pH:** 3.54

*"It's primary and fruit driven... with concentration, freshness, sous bois and a little of an homage to Chateauneuf with an Aragon twist... Very tasty... Superb value."*

*Luis Gutiérrez, The Wine Advocate*



**BOTELLA ACTUAL**  
*CURRENT BOTTLE*



650 g



**NUEVA BOTELLA**  
*NEW BOTTLE*



445 g

With the bottling of 2021 Manga del Brujo Tinto, we have changed to a lighter bottle. Our previous bottles were made with 88% recycled glass but we have decided that we want to go further so, over the next few months, we will be changing most of our range to a lighter bottle, reducing glass content from 650g to 445g per bottle. This almost 32% reduction in glass - a 24% reduction in the overall transport weight of the product - will contribute to a reduction in CO2 emissions created during transport.