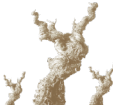


Manga del Brujo

TINTO

EL ESCOCÉS VOLANTE 

Varieties: Garnacha 70%, Provechón, Syrah, Mazuelo 30%

Vintage: 2022

Classification: Varietal Wine of Spain



TASTING NOTES

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 2022 vintage report here](#)

Manga del Brujo is an unoaked red that 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 Sistema Iberico from vineyards between 700 -900 m above sea level. This rugged and stark landscape gives rise to grapes with natural concentration, freshness and vitality. The 2022 vintage marks the 18th edition of this classic Garnacha blend. 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: 5.9g/l

pH: 3.54



Sustainability is something we take very seriously both in the vineyard and in the winery. To this end, the majority of our labels are composed of hemp and sugar cane and are made of 88% recycled materials. We have also taken the decision to move to a lighter bottle so, as of June 2023 all new bottlings contain 32% less glass. Overall, this will represent a 24% reduction in packaging weight and lower CO2 emissions when transporting goods.

