



Manga del Brujo

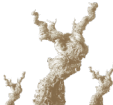
BLANCO

Varieties: Macabeo 50%, Garnacha Blanca 50%

Vintage: 2024

Bottled: June 2025

Classification: Varietal Wine of Spain

EL ESCOCÉS VOLANTE 



Points for our 2023 vintage

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

[Read our full 2024 vintage report here](#)

The growing season in 2024 was very balanced with much needed Winter and Spring rains after a two year drought. Spring and Summer did not bring the high temperatures of the previous years and so the grapes had excellent balance and poise. Our harvest started on the 16th of September and we had all our vineyards picked by the first week of October, starting from 650 metres above sea level moving up to 1000m.

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: 12.9% vol.

Residual Sugar: 1.5g/l

Total acidity: 5.1g/l

pH: 3.21

"Flavorful and medium- to full-bodied with a saline profile that makes you salivate. Lovely textured finish. Incredible value." (2023 vintage)

Jacobo Garcia-Andrade Llamas, [JamesSuckling.com](https://www.jamesSuckling.com)