

## ASENJO MANSO SILVANUS

Asenjo & Manso 

### GRAPE VARIETIES

100% Tempranillo

### SOIL

Clay soil.

### VINIFICATION

Crianza wine with just 14 months in American and French barrels (80% new) and 14 months in bottle.

### THE VINEYARDS

The vineyard's age is between 40-80 years old. The vines are treated with the upmost care without the use of any chemical products, nor weed-killers with only natural fertilisers used when required. No irrigation.



### TASTING NOTES.

Silvanus has an inviting nose of pan grille, pencil lead, scorched earth, violets and black cherry. On the palate this is a well-structured wine, dense with layers of dark fruit especially blackberry, great concentration and at least another 6 years ahead of it. Firm tannins and good acidity balance out this complex wine.