



EL ESCOCÉS VOLANTE MANDA HUEVOS VINO DE PARCELAS CAÑA ANDREA 2014

94

Concrete Egg Fermented Old Vine Grenache from Star Winemaker/MW Norrel Robertson

Product Code: 7357

Unit: Each

Country: Spain

Volume: 750ml

Region: Aragón

Alcohol: 14.0%

Sub Region: Calatayud

Grape: 85% Garnacha,
5% Garnacha Blanca, 5% Moristel,
5% Bobal

Style: Red

Variety: Grenache / Garnacha

TASTING NOTES

85% Garnacha, 5% Garnacha Blanca, 5% Moristel & 5% Bobal

Winery Notes (2014 Vintage)

“Manda Huevos” is nowadays a vulgarism in Spanish borne out of frustration meaning “I can’t believe it”, “get out of here”, etc. but actually originating from the Latin Mandat Opus meaning you are obliged to do something out of necessity. Our vineyards are within the commune of Villarroya in Calatayud but we felt obliged by necessity to make these wines outside of the Denominación de Origen. An ancient vine red from two parcels with the same name with a surface area of just 1,5 ha between both parcels. The upper part was planted in 1908 and contains a pot pourri of varieties with around 85% Garnacha Tinta Fina and the remainder being a mix of Garnacha Blanca, Moristel and Bobal (known locally as Provechon). The lower part was planted in 1970 and is 100% Garnacha Tinta Fina.

Vino Fino Contact Information

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Address

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24 Feb 2020 03:38

Open Hours:

9 am to 6 pm Monday to Saturday

Closed Public Holidays



94/100 Luis Gutierrez, www.robertparker.com, June 2015 (2014 Vintage)

"A single-vineyard red, the 2014 Manda Huevos Tinto Caña Andrea is a blend of Garnacha, Moristel, Bobal and Garnacha Blanca sold without appellation of origin even if the vines are within the limits of Calatayud. It's an old-vine red from two parcels with the same name with an extension of 1.5 hectares between both parcels. The upper part, planted in 1908, contains a potpourri of varieties with around 85% Garnacha Tinta Fina and the remainder a mix of Garnacha Blanca, Moristel and Bobal (known locally as Provechon). The lower part, planted in 1970, is 100% Garnacha Tinta Fina.

It was fermented in open vats without pumping over and aged in 900-liter, egg-shaped concrete vats with lees for some ten months. It has a Mediterranean profile, with plenty of balsamic aromas, esparto grass, thyme and rosemary intermixed with earthy sensations of graphite and earthy tannins, too. It's a powerful expression of Garnacha, with fine-grained tannins, lots of minerality and very good freshness. It's long and persistent, with a tasty, almost salty finish. This is very good, and should develop nicely in bottle. 6,300 bottles were filled in October 2015. Drink: 2017-2023."

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