



ASENJO & MANSO AM3



REGION/ ORIGIN	Castilla y Leon Ribera del Duero DO	WINERMAKER	Natalie Calleja
VINTAGE	2020	WINERY ESTABLISHED	2004
VARIETALS	100% Tinta del Pais (Tempranillo)	VINEYARD(S)	Estate fruit
ALCOHOL	13%	AGE OF VINEYARD(S)	15-20 year old vines
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Sand and clay
AGING	3 months	VINEYARD(S)' ELEVATION	800m
BARREL TYPE/ YEARS IN USE	French oak, 3 rd use +	FARMING METHODS	Sustainable, organic
FILTER/FINING	Fining with vegetable protein only	HARVEST TIME	Beginning of October
TOTAL SULFUR/ RS	40 mg/l .5 g/l		

'Teach me the art of seeing my own history as if it were already ash in memory'

Asenjo & Manso was founded in 2004 in the village of La Horra of Ribera del Duero. Although the bodega is young, the wines are amazingly deep and complex due to the 50-100 year old family vineyards. Their production is completely organic, with certification in some of their vineyards already. Jesús Asenjo (the grandson of Tiofilo Asenjo, who first planted the estate's vines) has been in the fields his entire life, and tends to the vines himself year-round, and even his elderly father still walks the fields that Tiofilo once planted. Precise and careful practices are carried out in their pristine facility by Natalia Calleja, where she believes in only stainless steel fermentations before oak aging, a light hand during the maturation, and creating wines that show the loving effort of the family estate.

The AM3 takes its name signifies the time in oak – 3 months

The *Asenjo & Manso AM3* is a beautiful Ribera del Duero that comes from the estate's youngest vineyard fruit, and is turned into the freshest style red that they produce. After a hand harvest of their organic vines, these grapes went through a natural fermentation in stainless steel, and were placed into used French barrique for 3 months (thus the name AM3), making for a true 'Roble' style Spanish red. With only a tiny addition of sulfites, the wine was bottled and released to the market as a clean and bright style wine for enjoying while young or aging for a year or two. The result is bright with fresh acidity, yet has a lot of deep dark fruit and wood tones to keep a balance and to live up to the region's reputation. The tannins are soft and well integrated, and lead to a nice finish that invites the next sip.