



## ASENJO & MANSO Ceres

REGION/ ORIGIN	Castilla y Leon Ribera del Duero DO	WINEMAKER	Natalie Calleja
VINTAGE	2015	WINERY ESTABLISHED	2004
VARIETALS	100% Tinta del Pais (Tempranillo)	VINEYARD(S)	Estate fruit
ALCOHOL	14%	AGE OF VINEYARD(S)	50 year old vines
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Sand and clay
AGING	12 months	VINEYARD(S)' ELEVATION	800m
BARREL TYPE/ YEARS IN USE	50% American oak, 50% French oak 1st, 2nd, and 3rd passage	FARMING METHODS	Sustainable, organic
FILTER/FINING	Fining with vegetable protein only	HARVEST TIME	Beginning of October
TOTAL SULFUR/ RS	25 mg/l 1 g/l	PRODUCTION	80,000 bottles

*'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.

*Ceres was the goddess of the Earth & Agriculture, daughter of Zeus, and sister of Proserpina*

Asenjo & Manso 'Ceres' is a small production wine made from 50-year-old Tinta del País (Tempranillo) vines, named after the Greek God of the harvest and the land. A delicious style of Ribera del Duero that offers dense fruit and supple oak content, but also integrates the classic markers of the region. After both fermentations are complete in only stainless steel, the wine is moved into new and used French and American oak barrels for a full year. A beautiful wine results, full of rich leather and tobacco notes, while showing spiciness and dark fruits, as well as hints of eucalyptus and pepper. Clean oak tones lead to a satisfying finish of red and black fruits, and all of which is accompanied by ample acidity and gripping tannings. A&M Ceres is a confident and very well-balanced red that will grace a table of red meats perfectly, especially the local favorite: lamb.