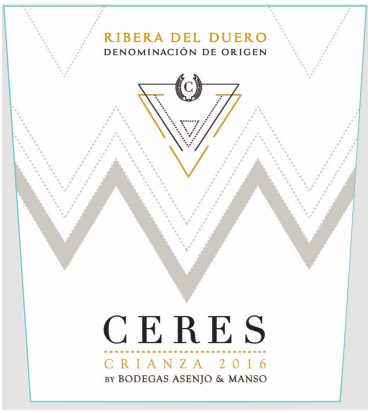

ASENJO & MANSO
Ceres

REGION/ ORIGIN	Castilla y Leon Ribera del Duero DO
VINTAGE	2022
VARIETALS	100% Tinta del Pais (Tempranillo)
ALCOHOL	14.3%
FERMENTATION	Stainless steel Indigenous yeasts
AGING	12 months
BARREL TYPE/ YEARS IN USE	50% American oak, 50% French oak 1st, 2nd, and 3rd passage
FILTER/FINING	Fining with vegetable protein only
TOTAL SULFUR/ RS	51 mg/l 1.5 g/l

WINEMAKER	Natalie Calleja
WINERY ESTABLISHED	2004
VINEYARD(S)	Estate fruit
AGE OF VINEYARD(S)	50+ year old vines
SOIL TYPE	Sand and clay
VINEYARD(S)' ELEVATION	800m
FARMING METHODS	Sustainable, organic
HARVEST TIME	Late September

'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. Jésus 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.