



ASENJO & MANSO Silvanus

REGION/ ORIGIN	Castilla y Leon Ribera del Duero DO	WINEMAKER	Natalie Calleja
VINTAGE	2010	WINERY ESTABLISHED	2004
VARIETALS	100% Tinta del Pais (Tempranillo)	VINEYARD(S)	Estate fruit
ALCOHOL	14.5%	AGE OF VINEYARD(S)	80 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Sand and clay
AGING	12 months	VINEYARD(S)' ELEVATION	800m
BARREL TYPE/ YEARS IN USE	New French (80%) and American (20%) oak	FARMING METHODS	Sustainable, organic
FILTER/FINING	Fining with vegetable protein only	HARVEST TIME	Beginning of October
TOTAL SULFUR/ RS	40 mg/l 1.5 g/l	PRODUCTION	26,000 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.

*Silvanus is the God of Nature
retaining balance between the natural and the civilized worlds*

The 2010 Silvanus is A&M's flagship wine made with fruit from an 80-year-old vineyard. Named after the god of nature for his ability to maintain balance between the natural and the civilized worlds, the Silvanus is an exceptional wine that brings together the tradition of Ribera del Duero winemaking and the most naturally treated vineyards from which it is created. After stainless steel fermentations, the wine was aged one year in new oak barrels to give depth of flavor and structure in the final bottle that spends years resting before release. Elegant yet intense on the palate, the wine combines chocolate and cherry with classic notes of leather, tobacco, and spice. Clean, refined tannins lead to a lovely lingering finish of caramel, vanilla, and black cherry. A wine that is ideally paired with grilled, roasted, or braised lamb.