



ASENJO & MANSO Silvanus 'Edición Limitada'

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)	80 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Sand and clay
AGING	16 months	VINEYARD(S) ELEVATION	800m
BARREL TYPE/ YEARS IN USE	New French Barrique	FARMING METHODS	Sustainable, organic
FILTER/FINING	Fining with vegetable protein only	HARVEST TIME	Beginning of October
TOTAL SULFUR/ RS	28 mg/l 2.5 g/l	PRODUCTION	6,000 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 *Silvanus Edición Limitada* is a special bottling of 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. The Edición Limitada is selected from the best plots of vines in the very best years, and also selected from the best barrels during aging. The 2009 vintage is Jesús' favorite vintage that he can think of from his entire life at their farm, and the proof of this is in the bottle. This wine speaks to the true typicity of Ribera del Duero perfectly. Rustic and gripping while being gorgeously elegant and long on the palate, with integrated and delicious tannins that are woven around dark fruits, leather, spice, and tobacco. This wine is not only built for lamb and incredible Spanish fare, but is also so intricate that it can be quite enjoyable to just sit and contemplate over.