

Desoutter & James

Specialists in Spanish wine



Fatum Red

The Fatum project by Manuel Manzaneque is focused on producing affordable, quality wines for everyday drinking made from grape varieties traditionally found in La Mancha.

Manzaneque selects top quality fruit from selected vineyards in different areas of La Mancha such as La Roda near Albacete or Pozoamargo near Cuenca. Each vineyard is worked in a traditional way, with minimal intervention and low yields of around 15Hl/Ha.

DOP La Mancha

Grape varieties: Tempranillo, Bobal

Soil: Clay and limestone with pebbles

Harvest: Manual

Winemaking: 4 day cold maceration at 12°C followed by fermentation in stainless steel tanks at 25°C with native yeasts. Spontaneous malolactic fermentation in tanks.

ABV: 13.5 %

Total acidity: 4.28 g/l

Residual sugar: 2 g/l

Total SO₂: 48 mg/l

Bottle type: Bordeaux, 75cl

Tasting notes: Dark cherry in colour with violet streaks. The nose is dominated by red fruits like redcurrant, strawberry and cherry. Crisp and smooth attack, with a long finish and fine acidity.

For prices and more information, please email info@desoutterandjames.com

www.desoutterandjames.com