

Desoutter & James

Specialists in Spanish wine



Fatum white

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 25Hl/Ha.

DOP La Mancha

Grape varieties: Macabeo, Airen, Sauvignon Blanc

Soil: Clay and limestone

Harvest: Manual

Winemaking: 12 hour cold maceration followed by fermentation in stainless steel tanks at 16°C with native yeasts. Aged on fine lees for 4 months.

ABV: 13 %

Total acidity: 6.61g/l

Residual sugar: 1.5g/l

Total SO₂: 75 mg/l

Bottle type: Bordeaux, 75cl

Tasting notes: A fresh, well balanced wine made from top quality grapes. It has been designed to showcase the typicity of the native Airen grape, complemented with the elegance and richness from Sauvignon Blanc and the character of Macabeo. Unbeatable quality/price ratio.

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

www.desoutterandjames.com