



HOUSE OF TOWNEND

Las Manitos Malbec Shiraz

Price £9.99
Code LASM045

The Las Manitos range delivers lush, rich, full wines full of ripe fruit aromas and exuberant flavours. This wine is a deep ruby red, with strong aromas of plums and black pepper.

Tasting Notes:

Deep ruby red, with strong aromas of plums and black pepper. A chunky yet soft style of Malbec that displays the classic black fruits and touch of spice this variety is famous for.





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Specification

Vinification The Malbec and Shiraz grapes are harvested separately by machine in the cool of the evening, with the grapes received at the winery within 3 hours of picking. After de-stemming and crushing the juice is cooled to drop any solids, before fermenting on skins at a warm 25 degrees for around 3 weeks with regular spraying over and immersion of the skin cap to extract more tannins, colour and phenolic flavours. After ferment the wine is racked several times into tanks to clear the lees with a final light filtration prior to bottling. No oak is used to maximise the ripe red and black fruit characters.

ABV 12.5%

Size 75cl

Drinking Window Drink now

Country Chile

Region Central Valley

Type Red Wine

Grape Mix 50% Malbec, 50% Shiraz

Genres Vegan, Vegetarian

Vintage 2024

Body Soft, fruity and smooth

Producer Viña Luis Felipe Edwards

Producer Overview The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile.

Closure Type Screw Cap

Food Matches Try this with a hearty portion of spaghetti bolognese or chilli con carne.