

info@asenjo-manso.com

www.asenjo-manso.com

Carretera de Palencia, Km. 58,200 - 09311 La Horra - Spain - Tel. 636 972 524

am
Asenjo & Manso

A & M



The flagship 2006 A & M was sourced from 100 year old vines, was fermented with native yeasts, and went through ML in barrel before spending 15 months in French oak.

Deep purple in color, it offers up a liqueur-like nose of blackberry, black cherry, sandalwood, mineral, espresso, and lavender.

Full-bodied on the palate with outstanding volume and density, this layered, concentrated effort borders on opulence. It has structured to go the distance and should see its 30th birthday in peak shape.

Parker Puntuation 93+ points

Peñín Guide 92 points