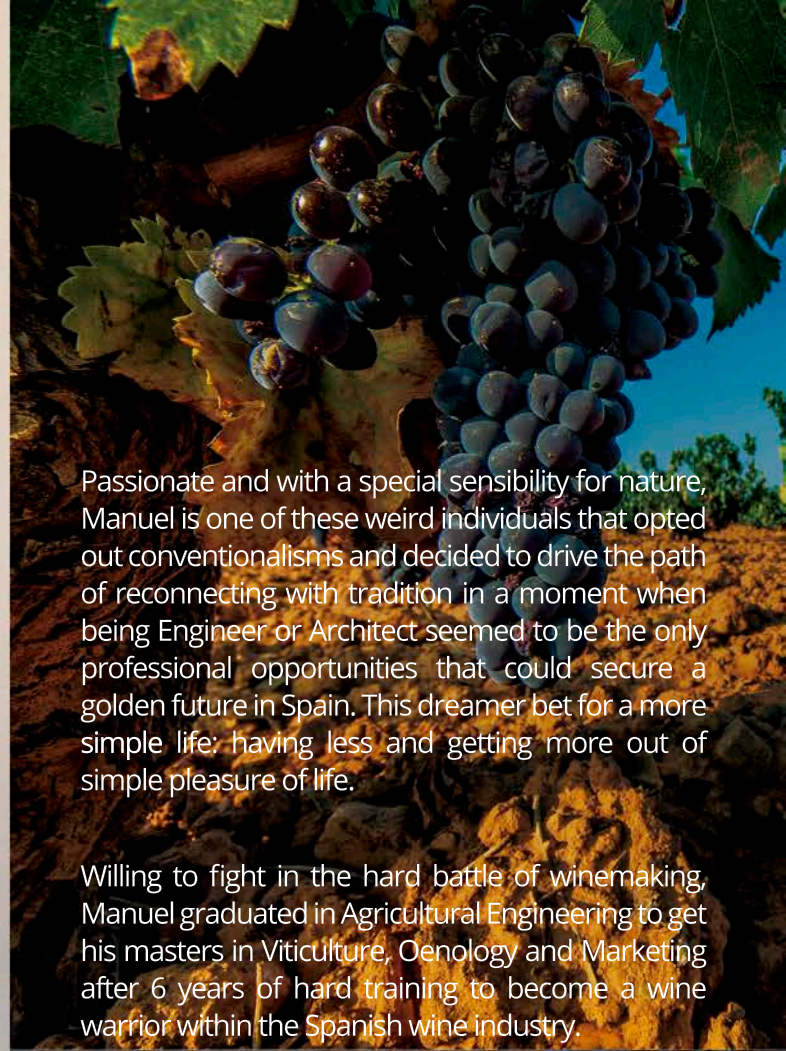


THE WINEMAKER

# MANUEL CASTRO

CARIÑENA D.O.P.

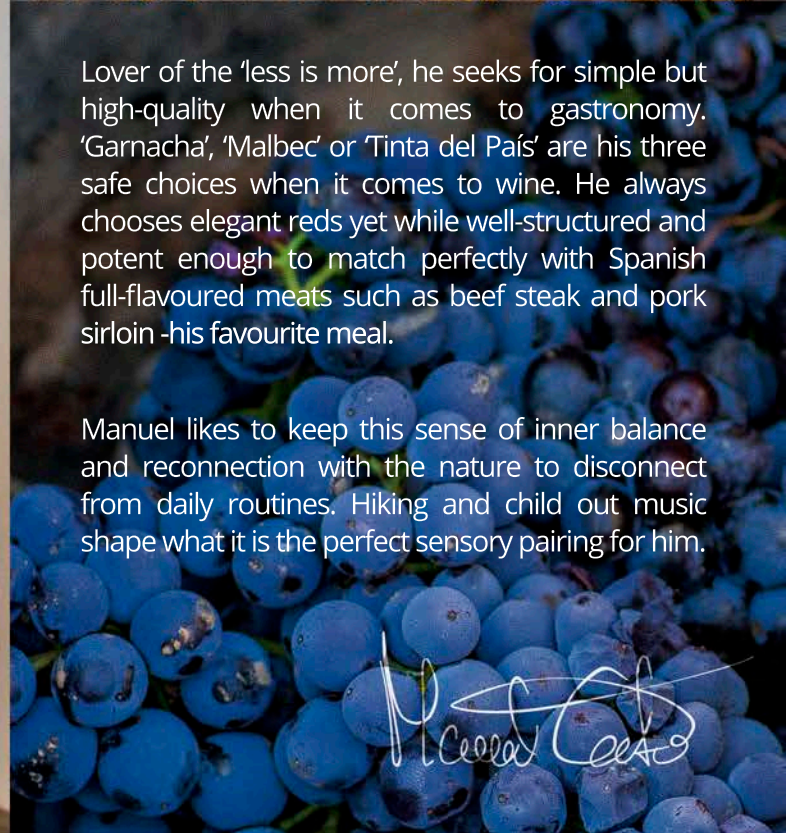


Passionate and with a special sensibility for nature, Manuel is one of these weird individuals that opted out conventionalisms and decided to drive the path of reconnecting with tradition in a moment when being Engineer or Architect seemed to be the only professional opportunities that could secure a golden future in Spain. This dreamer bet for a more simple life: having less and getting more out of simple pleasure of life.

Willing to fight in the hard battle of winemaking, Manuel graduated in Agricultural Engineering to get his masters in Viticulture, Oenology and Marketing after 6 years of hard training to become a wine warrior within the Spanish wine industry.

Lover of the 'less is more', he seeks for simple but high-quality when it comes to gastronomy. 'Garnacha', 'Malbec' or 'Tinta del País' are his three safe choices when it comes to wine. He always chooses elegant reds yet while well-structured and potent enough to match perfectly with Spanish full-flavoured meats such as beef steak and pork sirloin -his favourite meal.

Manuel likes to keep this sense of inner balance and reconnection with the nature to disconnect from daily routines. Hiking and child out music shape what it is the perfect sensory pairing for him.



## THE ANCIENT GARNACHA

THE IDENTITY OF ARAGÓN  
*Our autochthonous grape variety*

The Garnacha variety has its origin in the region of Aragón. From Aragón it began circling other regions such as Rioja, Navarra, Priorat, etc...

Unsurprisingly, Aragón is the place where more Garnacha is cultivated within Spain. We rely upon 70, 80, 90 and even 100 years old vineyards planted on slate, gravel or silicon soils that give quality and indeed unique qualities to the wines. This is only possible in this region of Aragón.

[WATCH OUT THE VIDEO >>](#)