

BODEGA MANO A MANO

G.I. Vino de la Tierra de Castilla y León

Address: Ctra. CM 412 Km. 100

Website: www.bodegamanoamano.com

Year of foundation: 2006

Average annual production: 500,000 bottles



Vineyard: Mano a Mano makes its wines from 330 hectares of own vineyards: 300 hectares are located at Finca La Dehesa in Alhambra (Ciudad Real) and 30 at Finca Sierra de La Solana in Herencia (Ciudad Real). The bodega also controls approximately 100 hectares distributed throughout the provinces of Ciudad Real and Cuenca

Location: Alhambra, Ciudad Real

Altitude: 700 m

Climate: Extreme continental climate

Average rainfall: 300 l/square metre per year

Soils: Very poor sandy soils with low depths

Age of the vineyard: An average of 50 years

Pruning system: Traditional system, in gobelet

Plantation pattern: Square Layout (2.5 x 2.5)

Plantation density: 1,600 vines per hectare

Average production: 2,000 kg/ha

Varieties: Tempranillo, Syrah and Touriga Nacional

Fermentation vats: Different capacity vats, from 5,000 to 50,000 kg. The aim is to have the capacity to adapt to the different winemaking processes carried out at the bodega

Ageing: Mano a Mano has a stock of 1,200 barrels, 10% of which are American oak barrels and 90% are French oak

Wines: Mano a Mano, Venta La Ossa Tempranillo, Venta La Ossa Syrah, Venta La Ossa TNT

MANON 2018



ORIGIN: Made from Tempranillo vines with an age range between 35-40. The aim of Mano a Mano was to achieve freshness and maturity at the same time. The result is this unique wine from the region of La Mancha that is easy to drink and that has a great ability of earning genuine admirers.

TOTAL PRODUCTION: 300.000-400.000 bottles

VINTAGE: 2018

The 2018 vintage was marked by a more moderate climate, which favoured its maturation and an excellent health. These climatic characteristics translated into wines with a further intense colour, optimum structure and aromatic strength.

WINEMAKING

VARIETY: 100% Tempranillo

AGEING: 3 months in French and American oak barrels

WINEMAKING: The harvest is performed 100% manually and all the vineyards have gobelet-trained vines. The temperature is controlled throughout the entire process, and each of the wines/vats/vineyard sections are monitored individually.

VINEYARDS:

AVERAGE AGE: 20-50 years

SOIL: Sandy soils with limestone and some clay

CLIMATE: continental and Mediterranean

TASTING NOTE:

Intense aromas of red fruit -strawberry and cherry- with subtle spicy notes. It is a light and fresh wine on the palate, well balanced and with a pleasant fruity aftertaste.

PAIRING:

Ideal to enjoy with red meat, traditional stews and roasts. Perfect as an aperitif to pair with cured and semi-cured Manchego cheese

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 14.0% Vol.

TOTAL ACIDITY: 5 g/L (tartaric)

RESIDUAL SUGAR: <2 g/L

MANO A MANO IS BORN IN 2006 in Alhambra, Ciudad Real. From the moment of its inception, it invests strongly in the land of wine par excellence, where half of the Spanish vineyard is concentrated. The Tempranillo variety used in Mano a Mano is different to the Tempranillo produced in other regions because of its capacity to adapt to dry conditions, which results in the production of more robust wines with intense colours and a strong taste.



PRESENTACIÓN: 75 cl.

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Vinos de la Tierra de Castilla.
VINTAGE 2018
VARIETY 100% Tempranillo
AGEING 3 months