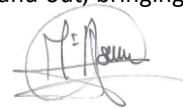


## WINEMAKER'S NOTE

Venta La Ossa joven is the freshest and most enjoyable version offered by our reference area: Castilla La Mancha. After years of making single-varietal Tempranillo, Syrah and Cabernet Sauvignon wines, we dare to make a wine with a coupage that shows a delicious acidity and a suggestive character. On the palate, red fruit and freshness stand out, bringing a smile to the face of those who discover something they did not expect.



Asunción Yébenes, winemaker

**PRODUCTION:** 70.000 bottles 0,75l

**VARIETY:** Tempranillo, Syrah and Cabernet Sauvignon

**ALCOHOL:** 14% Vol.

**Total Acidity:** 4,55 G/l (tartaric) · **Residual Sugar:** >2 g/L.

**WINEMAKING:** The grapes were harvested by hand in small boxes. The production of Venta La Ossa joven seeks to enhance the fresh and fruity profile naturally present in the varieties that make up the blend. Fermentation is carried out at a controlled temperature of between 24-25 degrees, working each vineyard independently to enhance the characteristics that each one contributes to the final blend.

**TASTING NOTE:** The nose is dominated by red fruit, strawberry and cherry, complemented by spicy and balsamic touches and a hint of black fruit from the Cabernet Sauvignon. In the mouth it is a wine with a certain depth, easy to drink, tasty, fruity and enjoyable.

### VINEYARDS

**Average:** 50 years.

**Altitude:** 700 metres.

**Soil:** The soil compositions are varied, calcareous sands with pebbles, sandy loam or clayey loam, all of them on a calcareous bedrock of different depths, from 0.7 to 2m.

**Climate:** continental and Mediterranean

**CHARACTERISTICS OF THE VINTAGE:** After a cold winter with heavy frosts and snow, a hot summer arrived with a strong heat wave, which demanded the utmost rigour when choosing the moment of ripening. The exhaustive work of ripening control allowed us to harvest at the optimum moment to express the maximum expression of the fruit. Despite the heat, the grapes were in good health.

### WINERY

Bodegas Mano a Mano is located in the heart of Castilla La Mancha, in Ciudad Real. Its Venta La Ossa wine collection shows the most exotic and modern character of a land where the largest vineyard in Europe is located, with an extension of more than 500,000 hectares. Bodegas Mano a Mano works with Tempranillo vineyards with an average age of 50 years, and with varieties such as Syrah, Cabernet Sauvignon or Touriga Nacional. The altitude of the area, close to 700 metres, is another of the characteristics that allow us to produce wines with a very particular character that escape any logic and invite you to enjoy them without any complexes.

