

## WINEMAKERS'S NOTE

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.

**PRODUCTION:** 200,000 bottles 0,75l

**GRAPE VARIETY:** 100% Tempranillo

**AGEING:** 6 months in French oak barrels

**ALCOHOL:** 14,5 % Vol.

**Total acidity:** 5 g/l (tartárico) · **Residual sugar** 2 g/L.

**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.

**TASTING NOTE:** This wine has notes of stone fruits, cherry and plum on the nose; it is fresh with notes of cocoa and coffee. On the palate, it is a strong and tasty wine with sweet tannins.

## VINEYARDS

**AVERAGE AGE:** 20-50 years

**SOIL:** Sandy, limestone and some clay.

**CLIMATE:** continental and Mediterranean

**CHARACTERISTICS OF THE VINTAGE:** The 2016 vintage leaves excellent wines. A dry year with very mild temperatures results in great wines, with great structure and intensity. The only rains in spring caused a stop in growth causing a delay in the harvest that favored, given the unbeatable weather conditions, complete maturation. Wines that stand out for their aromatic quality and their excellent phenolic maturity.

## THE WINERY

**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.

