

BODEGA MANO A MANO

G.I. Vino de la Tierra de Castilla

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

VENTA LA OSSA SYRAH 2015

ORIGIN: This wine is one of the finest examples of Syrah to be found in Spain as this grape variety is perfectly suited to the unique and extreme climatic conditions that mark our Finca La Solana vineyards in the highlands of Castilla - La Mancha. This wine is characteristically lush and mouth-filling with jammy black fruits and minerality followed by a hint of black pepper. It is a very enticing and gratifying wine.

TOTAL PRODUCTION: 15.000 bottles

VINTAGE: 2015

CHARACTERISTICS OF THE VINTAGE: The climatology favoured a cycle with an excellent vegetative and sanitary state of the vineyard. A dry autumn and winter with higher temperatures and spring with slightly more rain and mild temperatures resulted in a more advanced harvest, with a harvest in the optimum state of ripeness. Among the characteristics, the wines of the 2015 vintage have an intense fruity load, as well as very elegant tannins. Red wines of great aromatic complexity, which stand out for their finesse and elegance.

WINEMAKING

VARIETY: 100% Syrah

AGEING: 12 months in French oak barrels, with 1 and 2 uses

WINEMAKING: A first selection is carried out during the harvest, using boxes. Subsequently, a second selection is carried out in the winery with the aim of guaranteeing the best quality grape possible. In terms of ageing, woods and chars are searched for that as a whole provide a variety of nuances (creaminess, aromas of cinnamon and pepper). The barrels are worked independently according to the different characteristics. The control of the process and temperature is essential.

VINEYARDS:

AVERAGE AGE: 16 years

SOIL: Sandy, limestone and some clay.

CLIMATE: continental and Mediterranean

TASTING NOTE:

In accordance with the variety, it is a strong and very aromatic wine with red fruit, balsamic and scrub herb notes rising from a spicy and wood char bottom note. On the palate, it is a full-bodied, expressive, mature and complex wine with an excellent mature tannin content that provides a long and fruity aftertaste.

PAIRING:

Perfect to enjoy with red meat or dishes made with game birds.

TECHNICAL INFORMATION:

ALCOHOL: 14,5% Vol.

TOTAL ACIDITY: 5 g/L (tartaric)

RESIDUAL SUGAR: <2 g/L

RATINGS:

GUÍA PEÑÍN 2015 · Venta La Ossa 2011

93 pts

EL PAÍS YEARBOOK 2015 · Venta La Ossa 2011

91 pts

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.



PRESENTATION: 75 cl.

BODEGA Venta La Ossa Syrah
Vinos de la Tierra de Castilla.

VINTAGE 2015

VARIETY 100% Tempranillo

AGEING 12 months