

BODEGA MANO A MANO

I.G. Vino de la Tierra de Castilla

Dirección: Ctra. CM 412 Km. 100

Página web: bodegamanoamano.com

Año de fundación: 2006

Producción media anual: 500.000 botellas



Vineyard: Bodegas 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 TEMPRANILLO 2016

ORIGIN: With a broadened approach, this wine is born from the search of old vineyards in Castilla la Mancha, at high altitudes and where a traditional viticulture is employed, looking for that touch of maturity; it is very rare to come across vineyards like this in Castilla La Mancha. It is complexity in its purest state.

TOTAL PRODUCTION: 25,000 bottles

VINTAGE: 2016

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 2016 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% Tempranillo

AGEING: 14 months in French oak barrels

WINEMAKING: The harvest is carried out using boxes, and the grapes subsequently undergo a second selection in the winery. 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. The control of the process and temperature is essential.

VINEYARD:

AVERAGE AGE: 50-80 years

SOIL: Sandy, limestone and some clay.

CLIMATE: continental and Mediterranean

TASTING NOTE:

As you drink this wine, its expression evolves. From the ripe red fruit to its balsamic notes that provide it freshness together with the mineral touch, it is all perfectly blended with the oak that contributes with hints of spices, coffee and cocoa. On the palate, it is a strong, tasty, long wine that urges to carry on drinking.

PAIRING:

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

TECHNICAL INFORMATION:

ALCOHOL: 14 % Vol.

TOTAL ACIDITY: 5 g/L (tartaric)

RESIDUAL SUGAR: >2 g/L

RATINGS:

PEÑÍN GUIDE 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: 75cl.

BODEGA Venta La Ossa

Vinos de la Tierra de Castilla.

VINTAGE 2016

VARIETY 100% Tempranillo

AGEING 12 months