

WINEMAKER'S NOTE

We made this wine once we have verified that the Cabernet Sauvignon variety, with which we work in our estate located in Herencia, Ciudad Real, is capable of giving us the maturity, uniqueness and quality that we demand from the wines of our Venta La Ossa collection. It is a wine to surprise that shows the richness of the Spanish wine scene and our restless spirit.



Asunción Yébenes, winemaker

VARIETY: Cabernet Sauvignon

AGEING: 12 meses

ALC.: 14% Vol.

TOTAL ACIDITY: 4,53G/l (tartaric) · **Sugar:** < 0,2 g/L.

VINEYARD

Age: 20 years

Altitude: 700 meters

Soil: 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

TASTING NOTE: This is a wine with very typical notes of the variety: red and black fruits, dark chocolate and a very characteristic aroma of paprika. The touch of Touriga Nacional (around 10%) adds complexity and freshness and completes its aromatic intensity with notes of laurel, blue flowers and balsamic.

CHARACTERISTICS OF THE VINTAGE

A cold and dry winter started with a spring that was also cold and with scattered snow. In contrast, the summer was extremely dry and hot. The vintage was 3 weeks early in ripening. It was a very short harvest that brought high alcohol levels in all the wines.

WINERY

MANO A MANO was born in 2006 in Alhambra, Ciudad Real. Since its inception, it has made a strong commitment to the wine-growing region par excellence, where half of Spain's vineyards are concentrated. Mano a Mano Tempranillo differs from other regions due to its ability to adapt to drought conditions, giving more robust wines of intense flavor and color.



VENTA LA OSSA CABERNET SAUVIGNON 2019

