

## BODEGA MANO A MANO

**I.G. Vino de la Tierra de Castilla y León**

**Dirección:** Ctra. CM 412 Km. 100

**Página web:** [bodegamanoamano.com](http://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 2016 vintage was marked by an excess of rainfall that resulted in a very high yield throughout the entire denomination. Our vineyards, which usually have a very low yield, were actually favoured by these rainfalls, producing higher yields, although not in excess, and this enabled us to maintain the wine's usual high concentration, colour, intensity and fruity aromas.

### 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:

**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