

# BODEGA MANO A MANO

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

**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

# MANO A MANO 2014

**ORIGIN:** 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.

**TOTAL PRODUCTION:** 170.000 bottles

**VINTAGE:** 2014

**CHARACTERISTICS OF THE VINTAGE:** The 2014 vintage was marked by a more moderate climate, which favoured its maturation and an excellent health. These climatic characteristics translated into wines with a further intense colour, optimum structure and aromatic strength.

**Tasting notes:** Intense aromas of red fruit -strawberry and cherry- with subtle spicy notes. It is a light and fresh wine on the palate, well balanced and with a pleasant fruity aftertaste.

## WINEMAKING

**VARIETY:** 100% Tempranillo

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

**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.

## VINEYARD:

**AVERAGE AGE:** 20-50 years

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

**CLIMATE:** continental and Mediterranean

## 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.

## PAIRING:

Ideal to pair with red meats, traditional stews and roasts. Perfect as an aperitif accompanied by semi-cured and cured Manchego cheeses.

## TECHNICAL INFORMATION:

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

**TOTAL ACIDITY:** 5g/L (tartaric)

**RESIDUAL SUGAR:** >2 g/L

## RATINGS:

<b>STEPHEN TANZER</b> · Mano a Mano 2012	90 pts
<b>PEÑÍN GUIDE 2015</b> · Mano a Mano 2012	90 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** Mano a Mano  
Vinos de la Tierra de Castilla.  
**VINTAGE** 2014  
**VARIETY** 100% Tempranillo  
**AGEING** 6 months