

WINEMAKERS'S NOTE

Elaborated with the intention of creating a young and fresh wine that has been selected to achieve a good balance between freshness and maturity. The result is a friendly wine that is easy to drink

PRODUCTION: 300,000 bottles 0,75l

GRAPE VARIETY: 100% Tempranillo

AGEING: 3 months in French and American oak barrels

ALCOHOL: 14 % Vol.

Total acidity: 5 g/l (tartárico) · **Residual sugar** 2 g/L.

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.

TASTING NOTE: 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.

VINEYARDS

AVERAGE AGE: 20-50 years

SOIL: Sandy soils with limestone and some clay

CLIMATE: continental and Mediterranean

CHARACTERISTICS OF THE VINTAGE: The 2016 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.

THE WINERY

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.

