

BODEGA MANO A MANO

G.I. Vino de la Tierra de Castilla

Address: Ctra. CM 412 Km. 100

Website: www.bodegamanoamano.com

Year of foundation: 2006

Average annual production: 500,000 bottles



Vineyard: 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 TNT 2012

ORIGIN: Exclusive and original, TNT is conceived by acclimatising the Portuguese variety Touriga Nacional in our experimental plot of land La Solana. In this case, it has been sprinkled with some of our best Tempranillo grapes and nuanced by its measured ageing in the barrel; its intensity and balsamic character surprises everyone

TOTAL PRODUCTION: 7.500 bottles

VINTAGE: 2012

CHARACTERISTICS OF THE VINTAGE: 2012 was a relatively warm and dry year, which in turn gave our grapes an optimum concentration of flavours and aromas accompanied by excellent freshness due to the altitude of the vineyards and the temperatura oscillations between night and day.

WINEMAKING

VARIETY: 85% Touriga Nacional, 15% Tempranillo

AGEING: 12 months in French oak barrels

WINEMAKING: The harvest started on the 3rd week of September using boxes. A subsequent selection was carried out on the selection table once the grapes reached the winery. The malolactic fermentation took place in barrels.

VINEYARDS:

SOIL: The wine is grown in a single vineyard called Finca La Solana, which is in the heart of La Mancha on a slope with a clay-sandy soil.

CLIMATE: continental and Mediterranean

TASTING NOTE:

This wine combines fruit and floral aromas, and it has a very marked balsamic and mineral sensation that makes it a fresh, complex, elegant and unique wine. On the palate, it is round, tasty and long, leaving a balsamic and floral aftertaste, making it a very pleasant wine to drink. This year it has gained strength, length... A surprising wine.

PAIRING:

Venta La Ossa TNT pairs perfectly with dishes prepared with game birds. It is also a great wine with red meats and traditional stews.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 14% Vol.

TOTAL ACIDITY: 5.1 g/L (tartaric)

RESIDUAL SUGAR: <2 g/L

RATINGS:

PEÑÍN GUIDE 2014 · Venta La Ossa TNT 2011 93 pts

STEPHEN TANZER · 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.



PRESENTACIÓN: 75cl.

BODEGA Venta La Ossa Tnt
Vinos de la Tierra de Castilla.
AÑADA 2012
VARIEDAD Touriga Nacional y
Tempranillo
CRIANZA 12 meses