



THE BODEGA

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

Address: Ctra. CM 412 Km. 100

Website: www.bodegamanoamano.com

Oenologist: Asunción Yébenes

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

Bodegas Mano a Mano is located in the municipality of Alhambra, in the province of Ciudad Real, and it has invested strongly in the land of wine par excellence: the Autonomous Community of Castilla-La Mancha, where half of the Spanish vineyard is concentrated.

The bodega consists of a spectacular 5,000-square-metre building surrounded by 300 hectares of old Tempranillo vines.

The Tempranillo variety matures quickly here, producing medium-sized, compact and homogeneous clusters with a thick-skinned and soft-fleshed fruit. The difference with the Tempranillo variety produced in other regions is its capacity to adapt to dry conditions, resulting in the production of robust wines with intense colours and a strong taste.

CASTILLA-LA MANCHA

The Protected Geographical Indication to which the wines of Bodegas Mano a Mano belong was created in 1999. This indication covers all the wines made in the territory of Castilla-La Mancha and grown in vineyards from this same region. There are currently 200 bodegas making wine under this Indication.

The reason why Avanteselecta began its journey in this region was its ownership of a plot of land with very special characteristics, very old gobelet-trained vines, a very poor soil and therefore, with a great potential for producing high quality grapes.

It also began to work a plot of land located in the village of La Solana, and it invested strongly in producing the Tempranillo variety at different altitudes, types of soils and locations. All this was carried out with the aim of obtaining excellent quality grapes to produce wines that would set them apart from any other wine made in the region.

Vineyard and soils

Mano a Mano is a self-sufficient bodega thanks to a property where the average age of the vines is around fifty. These vines are cultivated on sandy soils covered by a bed of pebbles, iron, clay and limestone, and with a yield that falls short of 2 kilograms of grapes per plant.



LANDSCAPE AND CLIMATE

At Bodegas Mano a Mano, we are subject to an ongoing struggle against a complex natural environment given the extreme continental climate of the region. The scarce rainfall has an undue incidence on the old vines cultivated in this non-irrigated land, and they are also influenced by occasional frosts and torrid winds during the summer. The bodega's commitment to quality has made the its daily work a major challenge.

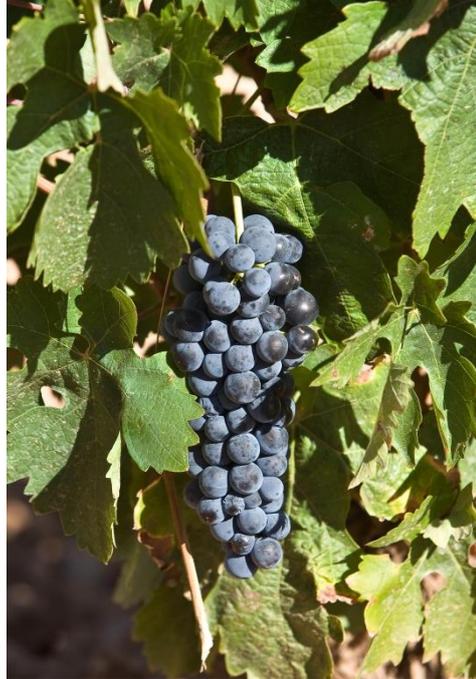
BODEGA AND WINEMAKING

For the fruit to be collected when it is ripe, the harvest has to be planned beforehand. This involves the team managed by the oenologist Asunción Yébenes having to visit the different sections of the vineyard on several occasions until they can order the timely collection of the grapes. Once the clusters enter the winery, they are cooled in a chamber and subsequently passed through the selection table, discarding the grapes that do not meet the right conditions, before the maceration and fermentation processes are initiated. The malolactic fermentations and ageing periods in oak barrels are organised according to the final destination of each wine.



Varieties

The main variety used is Tempranillo. The clusters are medium sized, compact and regular with a medium-thickness skin and soft flesh. This ancestral variety adapts itself well to extreme climatic conditions. Bodegas Mano a Mano uses a clone of the Tempranillo variety present in the region of Cuenca, which is where traditionally some of the best wines of the region have been made.



It also works an experimental vineyard, in the neighbouring village of Herencia, where it studies the behaviour of different varieties, such as Syrah, Cabernet Sauvignon, Graciano and Touriga Nacional, used to enhance the wine. Some of these varieties are present in the collection of wines Venta La Ossa.

THE HUMAN FACTOR

Asunción Yébenes

Born in Valdepeñas, Asunción Yébenes has been linked to the world of wine since she was born, as her grandparents were winegrowers. She was therefore brought up among vineyards, harvests, wine aromas and old clay containers.

Within this context, Asunción decides to devote her career to the world of wine and studies oenology. She was always closely associated with “El Invencible”, a Cooperative located in Valdepeñas that suffered a considerable renovation from the moment she began her collaboration. She increased the cooperative's production without compromising quality and initiated the quality certification processes through the different certification authorities. In 2008, she joined Mano a Mano, where she has made some of the most unique wines from Castilla-La Mancha since then.



OUR WINES



Mano a Mano

Grape Variety: 100% Tempranillo

Aging: 6 months in oak bariques

Average annual production: 130.000

This wine is made from Tempranillo vines that are between 35 and 40 years old and which are located all around our winery. In Mano a Mano we have strived to create a perfect equilibrium between maturity and freshness with the result being a very approachable wine unique in our region for its great capacity for captivating wine lovers from around the world.

RATINGS

MANO A MANO 2012

STEPHEN TANZER 90 ptos.

GUIA PEÑIN 2015 90 ptos.

MANO A MANO 2011

GUIA PEÑIN 2014 90 ptos.

STEPHEN TANZER 90 ptos.

Venta La Ossa Tempranillo

Grape variety: 100% Tempranillo

Aging: 12 meses en barrica

Average annual production: 30.000



This wine is produced from outstanding grapes sourced from our constant search for the most singular and ancient vineyards in the regions of Ciudad Real, Cuenca and Toledo at altitudes varying between 800 and 900 meters above sea level. The result is a deep, fruity and full bodied wine that is a proud bastion of the grandness of its Manchegan origins.

RATINGS

VENTA LA OSSA 2012

STEPHEN TANZER 90 pts.

VENTA LA OSSA 2011

GUÍA PEÑIN 2015 93 pts.

ANUARIO EL PAÍS 2015 91 pts.

VENTA LA OSSA 2010

STEPHEN TANZER 2013 90 pts.

GUIA PEÑIN 2014

93 pts.



Venta La Ossa Syrah

Grape variety: 100% Syrah

Aging: 12 months in oak barriques

Average annual production: 25.000-30.000

This wine fully reflects how excellently our Syrah vineyards have adapted to our La Solana Estate in the La Mancha región of Spain. Venta La Ossa Syrah is powerful, lush and mineral making it a wine packed full with enticing attributes. Extremely appealing.

RATINGS

VENTA LA OSSA SYRAH 2011

STEPHEN TANZER 2014 91 ptos.

GUÍA PEÑIN 2015 93 ptos.

ANUARIO EL PAÍS 90 ptos.

VENTA LA OSSA SYRAH 2010

GUIA PEÑIN 2014 93 ptos.

VENTA LA OSSA SYRAH 2009

GUIA PEÑIN 2013 94 ptos.



Venta La Ossa TNT

Grape variety: 100% Tempranillo, Touriga Nacional

Aging: 12 meses de barrica

Average annual production: 10.000

Exclusive and original, TNT was born out of the excellent acclimatisation of the Portuguese grape variety Touriga Nacional in our experimental vineyards at our Finca La Solana estate. The Touriga Nacional is blended with some of our best old-vine Tempranillo and consequently polished through its time spent in world-class oak barriques. It is surprisingly intense and rich in character. A unique experience.

PREMIOS Y PUNTUACIONES

VENTA LA OSSA TNT 2012

WINE CELLAR- STEPHEN TANZER 2014 91 ptos.

VENTA LA OSSA TNT 2011

GUIA PEÑÍN 2014 93 ptos.

WINE CELLAR- STEPHEN TANZER 2013 91 ptos.

VENTA LA OSSA SYRAH 2010

WINE CELLAR- STEPHEN TANZER 91 ptos.

GUIA PEÑÍN 2013 93 ptos.