

## MANO A MANO 2015

**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:** 2015

**CHARACTERISTICS OF THE VINTAGE:** The 2015 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:**

**STEPHEN TANZER** · Mano a Mano 2012 90 pts

**PEÑÍN GUIDE 2015** · 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** 2015  
**VARIETY** 100% Tempranillo  
**AGEING** 6 months