



# MANO A MANO | 2022

100% TEMPRANILLO

## Technical data



**D.O.:** Vino de la Tierra de Castilla  
**Production:** 73.000 bottles 0,75L  
**Alcohol:** 14,35% vol.  
**Acidity:** 5,07 g/L (tartaric acid)  
**Residual sugar:** 0,3 g/L  
**pH:** 3,87

## Winemaking



**Wine ageing:** Six months in french (mostly), american and hungarian oak barrels

**Process:** 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 notes



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.

## Vineyard



**Soils:** Limestone and sandy soils  
**Attitude over sea level:** 750 meters  
**Average age:** 45 years-old vines  
**Climate:** Continental and Mediterranean

