

This wine is one of the finest examples of Syrah to be found in Spain as this grape variety is perfectly suited to the unique and extreme climatic conditions that mark our Finca La Solana vineyards in the highlands of Castilla - La Mancha. This wine is characteristically lush and mouth-filling with jammy black fruits and minerality followed by a hint of black pepper. It is a very enticing and gratifying wine.



Asunción Yébenes, enóloga

**PRODUCTION:** 30.000 bottles 0,75L

**GRAPE VARIETY:** 100% Syrah

**WINE AGEING:** 12 months in French oak barrels, with 1 and 2 uses

**ALCOHOL:** 14,5% Vol.

**Total acidity:** 4,48 G/l (tartárico) · **Residual sugar** < 2 g/L.

**WINEMAKING:** A first selection is carried out during the harvest, using boxes. Subsequently, a second selection is carried out in the winery with the aim of guaranteeing the best quality grape possible. In terms of ageing, woods and chars are searched for that as a whole provide a variety of nuances (creaminess, aromas of cinnamon and pepper). The barrels are worked independently according to the different characteristics. The control of the process and temperature is essential.

**TASTING NOTES:** In accordance with the variety, it is a strong and very aromatic wine with red fruit, balsamic and scrub herb notes rising from a spicy and wood char bottom note. On the palate, it is a full-bodied, expressive, mature and complex wine with an excellent mature tannin content that provides a long and fruity aftertaste.

## VINEYARDS

**AVERAGE AGE:** 20-50 years

**SOIL:** Sandy, limestone and some clay.

**CLIMATE:** continental and Mediterranean

**CHARACTERISTICS OF THE VINTAGE:** Coming from a dry and warm year like 2017, 2018 followed the tone of previous years but with the peculiarity that it was wetter. The milder summer temperatures allowed for a slower and more balanced ripening with an optimal grape condition



**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.