

WINEMAKER'S NOTE

With a broadened approach, this wine is born from the search of old vineyards in Castilla la Mancha, at high altitudes and where a traditional viticulture is employed, looking for that touch of maturity; it is very rare to come across vineyards like this in Castilla La Mancha. It is complexity in its purest state.



Asunción Yébenes, winemaker

PRODUCTION: 30.000 bottles 0,75l

VARIETY: 100% Tempranillo

AGEING: 12 months

GRADO ALC.: 14% Vol.

Acidity: 4,12 G/l (tartárico) · **Sugar:** >2 g/L.

WINEMAKING: The harvest is carried out using boxes, and the grapes subsequently undergo a second selection in the winery. 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. The control of the process and temperature is essential.

VINEYARDS

AVERAGE AGE: 50-80 years

SOIL: Sandy, limestone and some clay.

CLIMATE: continental and Mediterranean

TASTING NOTE: As you drink this wine, its expression evolves. From the ripe red fruit to its balsamic notes that provide it freshness together with the mineral touch, it is all perfectly blended with the oak that contributes with hints of spices, coffee and cocoa. On the palate, it is a strong, tasty, long wine that urges to carry on drinking.

CHARACTERISTICS OF THE VINTAGE: The 2017 vintage was characterised by a slightly colder and drier winter than in previous years, and an extremely hot summer, which led to an acceleration of ripening and, in our case, an early harvest of 3 weeks, in order to achieve the greatest possible freshness and with the grapes at their aromatic and phenolic maturity. The vintage was particularly short in kilos and the heat favoured high alcohol levels, but also excellent health. Contrary to what one might think, the wines are fresh, with fruity clarity, very varietal and moderate alcohol.



PEÑÍN GUIDE 2015 · Venta La Ossa 2011

93 pts

EL PAÍS YEARBOOK 2015 · Venta La Ossa 2011

91 pts

WINE SPECTATOR · Venta La Ossa 2016

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.