



MANO A MANO



B O D E G A S

THE WINERY

Mano a Mano is a wine which, with very few vintages on the market, has succeeded in consolidating on its initial popularity, making it a point of reference amongst red wines in Castilla-La Mancha. Together with the appearance of the 2007 vintage, spectacular new winery facilities have been unveiled near Alhambra (Ciudad Real), with 5000m² floorspace, surrounded by 300 hectares of old Tempranillo vines. These ancient vines, weathered by the elements and cultivated on sandy soil that lies beneath a pebbly, mineral, clay and limestone top layer, yield no more than two kilos of grapes per plant.

THE REGION

Castilla-La Mancha plays host to 50% of Spains vineyards, or, put another way, produces just under half of Spains total wine. The region concentrates its viticultural efforts in four major provinces, Toledo, Ciudad Real, Cuenca and Albacete.

These vines, which in the Middle Ages would only be found around the urban centres, soon spilled out into the countryside. This obstructed the docile flocks of merino sheep that had previously wandered unchecked throughout the vast plains. Talking of sheep, one thing that often springs more readily to mind than wine when one talks of La Mancha is cheese, but the fact is that the potential of the expansive vineyards of La Mancha often surprise even the most sceptical of visitors. Wineries, both self-sufficient and cooperative, have eliminated all traces of complacency and laziness, and progress seems unstoppable.

The key to success here lies in making red wines using Tempranillo, sometimes complementing it with varieties such as Cabernet Sauvignon, Syrah or Merlot. Quality is generally consistent and prices competitive. Wine lovers are becoming increasingly accustomed to seeing red wines of exceptional quality from these parts.

MANO A MANO 2007

Winery: Mano a Mano

I.G.: Vinos de la Tierra de Castilla

Wine Type: Red semi-crianza

Variety: Tempranillo

Ageing: 6 months in barrel

Alcohol: 13,5 %

Tasting Note: Dark cherry-red, with an intense purplish colour round the edges. Aromas of ripe forest fruit, cocoa, violets and a balsamic flourish against a smoky background. Flavoursome, fresh, balanced and meaty, with good fruit on the palate. Forest fruits take the lead for the overture.



www.bodegamanoamano.com