

MANO A MANO

TIERRA DE CASTILLA



Vintage: 2011

Grape Variety: 100% Tempranillo

Alcohol content: 14.5%

Terroir: sandy soils that lie beneath a pebbly, mineral, clay and limestone top layer.

Altitude: 700m

Climate: Climate of continental nature.

Density of planting: 1,600 vines/ha.

Pruning: Gobelet

Age of vines: 40 years old

Vine production: 1-1.25 kgs./vine

Harvest: First week of September

Fermentation: to 26 °C

Maceration: 10-12 days (4 days prefermentation maceration 8 – 10°C)

Oak ageing: 6 months

Type of oak: French oak

Stabilisation: Yes

Tasting notes: 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