Venta La Ossa Tempranillo, VdT Castilla 2018

EPS0292018

Bodegas Mano a Mano

— Tierra De Castilla, Spain

Rich and intense Tempranillo, old vines planted at altitude in Castilla-La Mancha.

Production

The vineyards are planted on sandy soils at an altitude of 750-900 metres. Gobelet trained Tempranillo vines at a density of 1,600 vines/hectare. The vines average 60-100 years in age and as a result produce small yields of just 1-1.5kgs/vine. Fermented at 28°C in stainless steel and then aged for 14 months in French oak barriques.

Tasting note

Intense ripe fruit, lifted floral characters on the nose with notes of wood spice and liquorice. The palate is plump and rich with blackberry fruit, clove, and dark chocolate – complex and intense, with smooth tannins and a long finish.

Food Match

Roast pork, lamb or a warmly spiced tagine.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
VdT Castilla

Winemaker:
Asunción Yébenes

Grape Varieties:
Tempranillo 100%

Suitable for:
Vegan

Bottle Barcode:
8437005637603