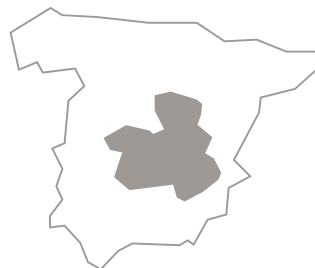


MANOS LIBRE ORGANIC

TEMPRANILLO 2018

VINO DE LA TIERRA DE CASTILLA - SPAIN

Manos Libre literally “Hands-free” is for open minded consumers looking for a luxury experience, bold in sensation at an affordable price.



VINEYARDS

Age of Vines

30 years organic bush vines

Yield

25 hl/ha.

Altitude

500 - 650 m.

Climate

Extreme continental with long hot summer

Vineyards

Head trained, spur bush vines on Spanish plateau

WINEMAKING

Blend

Tempranillo

Harvest

Manually harvested in September

Vinification

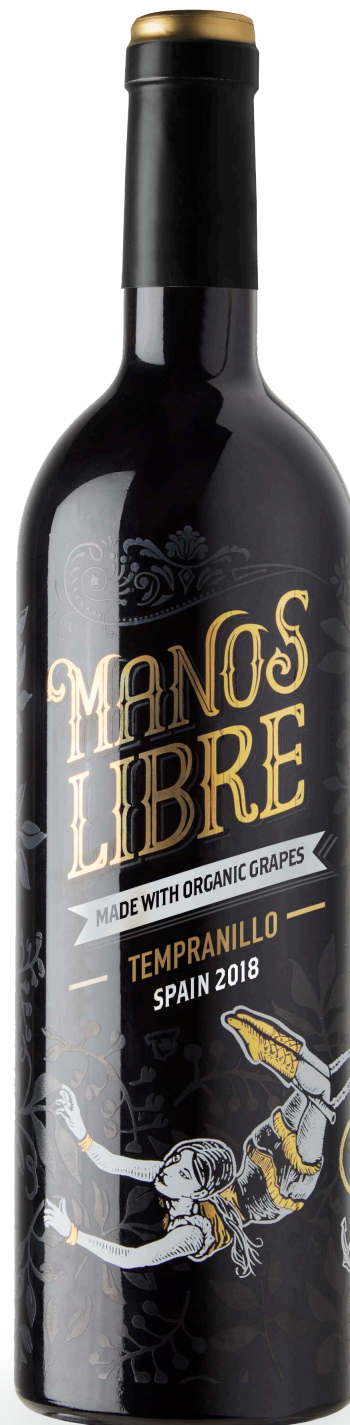
Cold Maceration:
5°C/72 h.

Fermentation:

Start at 18-20°C, finish at
25-26°C/15-18 days

Ageing

Partially in French Oak



Intense deep red colour
Purple rim



Strawberries, black cherries & blueberries
Dark chocolate & toasted oak



Full bodied
Layered

Intense deep red colour with purple rim. The fresh and intense aromas reminiscent of strawberries, black cherries and blueberries balance nicely with aromas of dark chocolate and toasted oak. On the palate the wine is full bodied with layers that unravel and excite.



GOLD Mundus Vini - Vintage 2017

GOLD Premios Baco - Vintage 2017

GOLD Mundial de Tempranillos -Vintage 2017

Alc.: 13,5% | **T. Acidity:** 5,48 gr./l. | **pH:** 3,61 | **R. Sugar:** 3,90 gr./l. | **V. Acidity:** 0,45 gr./l.