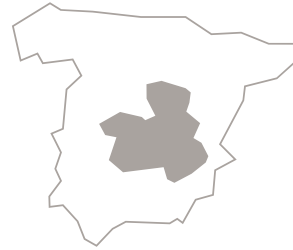


MANOS LIBRE

Organic Premium
2019

VDT Castilla

Manos Libre means "hands-free". Dare to try our exclusive interpretation of organic wines, aimed to free spirits, willing to live new experiences with arms wide open.



VINEYARDS

Age of Vines

30 years organic bush vines

Yield

25 hl/ha.

Altitude

600 - 800 m.

Climate

Extreme continental with long hot summer

Vineyard

Head trained, spur bush vines on Spanish plateau

WINEMAKING

Blend

Tempranillo

Harvest

Manually harvested in September

Winemaking

Cold Maceration

5°C/72 h.

Fermentation

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

Ageing

Partially in 100% French Oak



Intense deep red colour
Purple rim



Strawberries
Black cherries & blueberries
Dark chocolate & toasted oak



Full bodied
Layered

Deep red colour, purple rim. Aromas reminiscent of strawberries, black cherries and blueberries balanced nicely with dark chocolate and toasted oak. On the palate, the wine is full bodied with layers that unravel and excite.

Alcohol: 13.5 %
T. Acidity: 5.00 gr./l.
pH: 3.72
R. Sugar: 4.90 gr./l.
V. Acidity: 0.49 gr./l.

Gold 2017 Mundial de Tempranillos
Gold 2017 Mundus Vini
Gold 2017 Premios Baco
Gold 2018 Associação Brasileira de Enologia