



## La Mano 2007

### Tinto Joven

### D.O. V.D.T CASTILLA Y LEÓN



<b>Type of wine:</b>	Tinto
<b>Winery:</b>	DEHESA DE RUBIALES,S.L.
<b>Category:</b>	Joven
<b>Presentation:</b>	bottle
<b>Vintage:</b>	2007
<b>Contents:</b>	75 cl
<b>Name of wine:</b>	La Mano
<b>Ageing:</b>	4 months in barrels
<b>Grape variety :</b>	50%Prieto Picudo,45%Tempranillo,5%Merlot

#### History of Brand

La Mano means the work of men in harvest, handmade. La Mano represents the effort to achieve the objectives. This is a land where great viticultural tradition and the art of wine growing are a part of life, it is the Municipal Area of Fuentes del Ropel-Zamora, with the wines of Dehesa de Rubiales.

#### Vineyard

Four years after the planting of the first vines, magnificent wines are introduced into the market, direct heirs of the centenary surroundings that nestle the tradition of wine growing in the Province of LEon. Born in the 17th century under the monastic influence of the "Camino de Santiago".

#### Fermentation

After two exhaustive selection of grapes; one in the vine and the other in the entrance of the winery. They will be in maceration for 15 days with a controlled temperature of 25°C, after they will be passed to oak barrels (60% French, 20% Centroeuropean & 20% American) where they will rest 4 months.

#### Winemaker's Notes:

Glossy, half coat garnet red. Clear and intense, red fruit aromas, shady woods, earthy, milled cocoa. Dusty to the palate, medium build, tasty, tannic smoothness, sufficient acidity, lengthy persistence of red fruit. Easy to drink.