

FelixSolis

D.O. La Mancha

Caliza Merlot Syrah Tempranillo

"Caliza" is Spanish for limestone and this wine's label is a faithful resemblance of the characteristic soil in this region. We have embraced the full potential of the Merlot, Syrah and our traditional Tempranillo to create this coupage that brings pleasure to the three senses – sight, smell and taste. This is a perfect wine to enjoy with a wide range of Spanish gastronomic concepts.

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VEGANO

Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

VARIETY	STYLE
Merlot, Syrah and Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13.5%	**Between 12-14ºC.**

Tasting Notes

Deep red in colour. Rich aroma of red berries. Complex and delicious on the palate with a hint of pepper, mocha and spices. Warm and balanced with a delightful aftertaste.

Food Pairing

Perfect with red meat, pasta, burgers and mature cheese.

Technical Information

The grapes are carefully selected and handpicked and fermented separately at a controlled temperature (22-24 ºC) to ensure the optimum aromatic potential in order to preserve the original aromas and flavours. The assemblage of the wines is essential to produce a wine of excellent quality that retains the characteristics of the terroir.

Awards

DOUBLE GOLD

2024 China Wine & Spirits Awards (CWSA): Caliza Merlot Syrah Tempranillo 2023



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Caliza Organic Tempranillo

"Caliza" is Spanish for limestone and this wine's label is a faithful resemblance of the characteristic soil in this region.
Caliza organic wines made with carefully selected organic grapes from our vineyards. These are young wines of the Tempranillo and Verdejo variety with organic cultivation certificates. Viticulture stands out for recovering the most traditional care of the vineyard, promoting natural products and eliminating chemical fertilizers, herbicides or insecticides.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 16-18ºC.**

Tasting Notes

A smooth, balanced and easy to drink wine. Deep cherry colour with aromas of strawberries and red fruits. A perfect match with pasta, meats and even cold cuts and soft cheeses

Food Pairing

It is perfect to accompany with pasta with light sauces, roast meats, sausages and soft cheeses.

Technical Information

The grapes are carefully selected and handpicked and fermented separately at a controlled temperature (22-24 ºC) to ensure the optimum aromatic potential in order to preserve the original aromas and flavours. The assemblage of the wines is essential to produce a wine of excellent quality that retains the characteristics of the terroir.



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Caliza Sauvignon Blanc Airén Viura

Caliza means *limestone* in Spanish and the label is a true reflection of this terroir. For our top quality Caliza Sauvignon Blanc, Airen and Viura, we have captured the maximum expression of the three grape varietals to create this wonderful blend that is a real pleasure to the three senses – sight, smell and taste. This is a perfect wine to enjoy with an immense range of Spanish cuisine.

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VARIETY **A blend of Sauvignon Blanc Airén Viura**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 10-12ºC**

Tasting Notes

A bright yellow wine with green hues. Wonderful fresh aromas of herbs, apple, peach and tropical fruit. An elegant wine with a lovely long silky finish.

Food Pairing

Perfect with tapas and a range of Spanish seafood dishes, including fish with butter sauce, scallops, or try with pasta and cheese.

Technical Information

Grapes are harvested at night in late September and early October. This cooler temperature allows the grapes to retain their wonderful aromatic characters. After crushing, the must is left for maceration for 6 to 8 hours in cool temperatures to get the maximum expression of aromas. The fermentation of each variety is carried out at a controlled temperature in stainless steel tanks at 14-16 ºC in order to achieve maximum expression of flavourings. The result is a fresh and delicate wine.



Felix Solis

D.O. La Mancha
Caliza Organic Verdejo-Sauvignon Blanc

Caliza means *limestone* in Spanish and the label is a true reflection of this terroir. For our top quality Caliza Organic Verdejo-Sauvignon Blanc we have captured the maximum expression of verdejo grape to create this wonderful blend that is a real pleasure to the three senses – sight, smell and taste. This is a perfect wine to enjoy with an immense range of Spanish cuisine.

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VARIETY	STYLE
Verdejo-Sauvignon Blanc	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5%	**Between 10-12ºC**

Tasting Notes

Pale lemon in colour with aromas of ripe peach and tropical fruits. A light, fresh and well-balanced wine, ideal for fish and seafood, salads and oriental dishes.

Food Pairing

Ideal with light cuisine such as fish and shellfish, pasta salads and oriental cuisine such as sushi.

Technical Information

Grapes are harvested at night in late September and early October. This cooler temperature allows the grapes to retain their wonderful aromatic characters. After crushing, the must is left for maceration for 6 to 8 hours in cool temperatures to get the maximum expression of aromas. The fermentation of each variety is carried out at a controlled temperature in stainless steel tanks at 14-16 ºC in order to achieve maximum expression of flavourings. The result is a fresh and delicate wine.



Félix Solís

D.O. La Mancha
Caliza Rosé

"Caliza" is Spanish for limestone and this wine's label is a faithful resemblance of the characteristic soil in this region. We have captured the maximum expression of Tempranillo grapes to create this fruity Rosé wine that displays the structure of a good red wine.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Serve between 8-10º C.**

Tasting Notes

With its characteristic rosé colour, this is a wine that is light, clean, fresh, and fruity. It maintains its original aroma of strawberries and fresh red fruits on the nose. On the palate it is well-balanced, refreshing and has a clean and persistent finish.

Food Pairing

A perfect wine for barbecues or picnics, and particularly with seafood starters.

Technical Information

Only the best grapes are picked for this wine, which is then elaborated with traditional methods. Prior to fermentation, its grapes undergo a controlled maceration period. Fermentation takes place at controlled temperature between 14 and 16º C.