

D.O. La Mancha

Soliera Red

The warm sun of La Mancha gives Soliera their unique character.

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 **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Between 12-14 ºC**

Tasting Notes

Intense in colour with vibrant berry fruit aromas. This wine is smooth and well-balanced.

Food Pairing

Perfect with meats, mature cheese or pasta dishes.

Technical Information

The grapes are carefully selected and handpicked. Before fermentation, the grapes are macerated under an inert atmosphere and at low temperatures. Fermentation takes place at 22ºC in order to obtain the best aromas and flavours.



Felix Solis

D.O. La Mancha

Soliera White

Soliera White is an ideal wine to enjoy with an extensive variety of dishes from Spanish gastronomy.

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VARIETY **Airen**	STYLE **Still wine**
ALCOHOL GRADUATION **11%**	SERVING TEMPERATURE **Best served 8-10ºC**

Tasting Notes

Bright yellow with touches of green. This wine has wonderfully fresh aromas of herbs, apple, peach and tropical fruits. Its palate mirrors these flavours with an pleasing long silky finish.

Food Pairing

Perfect with tapas and a range of Spanish seafood dishes including fish in sauce or even cheese.

Technical Information

The best batches of grapes are selected and the latest wine making technologies are applied to create a delicate wine. Fermentation takes place at 14-16°C in stainless steel tanks after cold maceration for around 4-6 hours.



D.O. La Mancha

Soliera Rosé

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Region

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **11%**	SERVING TEMPERATURE **Best served 8-10ºC**

Tasting Notes

Vibrant in colour, this wine is fresh and well-balanced withe juicy red berry flavours.

Food Pairing

Perfect with starters, seafood and lighter meat dishes.

Technical Information

Only the best grapes are picked for this wine, which is then elaborated with traditional methods. The grapes undergo maceration at low temperature for 8 to 10 hours. Fermentation takes place at 16 ºC in stainless steel tanks for around 12-14 days to produce a light, clean and fruity wine.