

# • MANA •

BODEGAS Y VIÑEDOS EL SOLEADO



TEMPRANILLO

GRAPES



2018

VINTAGE

TASTING

SENSORY  
IMPRESSIONS

Intense red colour , violet tone with aromas of wild strawberries , plums, compote of ripe red fruits with floral sparkles. In mouth it is friendly, silky and pleasant tannins. Recommended with rice, pasta, legumes, and grilled meats



Vol. 13.5%

GRADUATION



CASTILLA LA MANCHA  
ESPAÑA

The vineyards set up in a great plain, with an altitude between 700 and 900 meters above sea level. Low rainfall and continental climate, with high temperatures in summer low in winter. The grounds are limestone with subsurface of clay .

There are many grape varieties grown, Tempranillo, Airen, Garnacha, Bobal, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Syrah, Merlot and Petit Verdot.

CASTILLA LA MANCHA



## GASTRONOMIC RECOMMENDATIONS

Pair it with ceviches and starters like creams of vegetables and dish of rice.

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## Mistinguet | Brut Reserva

**VINTAGE:** 2015

**WINE TYPE:** Cava Brut Reserva

**VARIETIES:** Macabeo, Xarel lo and Parellada

**D.O.:** Cava

**VINEYARD LOCATION:** In the Cava region, situated in the Alt Penedès

### PRODUCTION

**HARVEST:** Manual and mechanical. Macabeo: 1st week of September. Xarel lo: 2nd and 3rd week of September. Parellada: 1st week of October.

**FERMENTATION:** 1st fermentation in stainless steel thermo-regulated vats at a temperature of 16°C. 2nd fermentation in bottle using Traditional Method.

**AGEING:** Ageing average period of 18 months in bottle.

**BOTTLE TYPE:** Standard green cava, of 750 ml.

### TASTING NOTE

**IN APPEARANCE:** Yellow, pale, with greenish and grayish trim.

**ON THE NOSE:** Aromas of white fruit mixed with subtle notes of pastry parenting, giving a fresh and warm at the same time showing its complexity nose.

**ON THE PALATE:** On palate, soft yet structured, with fine and elegant bubbles. We found the notes a little more ripe fruit, but with a lively acidity that gives us start in the aftertaste, with hints of pastry.

### SERVING RECOMMENDATIONS

It is an elegant cava , with a fine and persistent bubble. To take any food and even dessert. Suitable for processed foods, such as meat or fish. Serve between 5 and 6 C.

### TECHNICAL DETAILS

**ALCOHOL CONTENT:** 11,5 % Vol.

**RESIDUAL SUGAR:** 9,8 g/L **TOTAL**

**ACIDITY (H2SO4):** 3,90 g/L **pH:** 3.01

### AWARDS

GOLDEN - 2017 Berliner Wein Trophy 2017, Berlin - Germany

SILVER - 2017 International Wine & Spirit Competition, London - United Kingdom

COMMENDED MEDAL – 2017 International Wine Challenge, London - United Kingdom

Kingdom

# Mistinguet

## Cava Brut

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*Appellation: Vilobí de Penedes - Spain*

*Vintage: NV*

*Alcohol: 12,5% by Vol.*

*Winery: Vallformosa*

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*Mistinguet was the most popular French entertainer of her time starring at the Casino de Paris in 1895 and performing also at Moulin Rouge and Eldorado. Time magazine asked her to explain her popularity. Her answer was, "It is a kind of magnetism. I say 'Come closer' and draw them to me."*

### Winemaking:

Manual and mechanical harvest. This cava is made with Macabeo harvested on the 1st week of September, Xarel-lo on the 2nd and 3rd weeks of September and Parellada on the 1st week of October.

First fermentation occurs in stainless steel tanks at a controlled temperature of 16°C.

A second fermentation occurs in bottle using the Traditional Method.

Aged 12 months in bottle.

### Tasting notes:

Bright and lively light straw color with greenish tints. Aromas of melon, apple and banana combine perfectly with toasted notes which result from its second fermentation.

Harmonious on the palate with a light touch of acidity. A rounded and elegant aftertaste. Classic fruity finish.



# Mistinguett

## Brut Rose

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**Appellation:** *Vilobí de Penedes - Spain*

**Vintage:** *NV*

**Alcohol:** *12,5% by Vol.*

**Winery:** *Vallformosa*

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*Mistinguett was the most popular French entertainer of her time, starring at the Casino de Paris in 1895 and performing also at Moulin Rouge and Eldorado. Time magazine asked her to explain her popularity, her answer was, "It is a kind of magnetism. I say 'Come closer' and draw them to me."*

### Winemaking:

The grape variety used for this cava is Trepát, manual and Mechanical harvesting methods are used during the second half of September.

First fermentation occurs in stainless steel tanks at a controlled temperature of 16°C.

A second fermentation occurs in bottle using the Traditional Method.

Aged 12 months in bottle.

### Tasting notes:

Cherry color with ruby tones.

Elegant aroma of flowers, strawberry and raspberry with buttery notes coming from its second fermentation in the bottle.

Gentle and round on the palate, with fine and persistent bubbles. Fresh and bright, with a pleasant finish.



# Cata/tasting



## DANDY DAD:

Rojo picota con reflejos violáceos  
Aroma de sotobosque, relagiz, muy balsámico  
En boca sabroso, amplio y explosivo

*Red cherry with violet reflections  
Aroma of understory, relax, very balsamic  
In the mouth tasty, broad and explosive*

## LINDA MAMY

Rojo granate, limpio y brillante  
Frutos rojos muy sabrosos con ligeros aromas a pan  
tosado

La boca es sedosa con ligeros sabores de  
bollería y  
confituras.,

*Garnet red, clean and bright  
Very tasty red fruits with light aromas of bread  
tosado*

The mouth is silky with light flavors of pastries and jams

## BABY POMPA

Rojo cereza brillante  
Confitura de ciruelas y pasas, oliva negra  
Tanino frutoso, carnoso con frutos secos

*Bright cherry red  
Confit of prunes and raisins, black olive  
Tannin fruity, fleshy with nuts*

## CHIC MARTINA

Cereza intenso  
Aroma varietal maduro, grosellas, ciruelas negras  
Muy carnoso, sabroso y con persistencia, confituras

*Intense cherry  
Mature varietal aroma, currants, black plums  
Very fleshy, tasty and persistent, jams*

## MONO CIRIACO

Rojo granate, bien cubierto  
Aroma a ciruela, grosella, pimienta y canela  
Fresco y afrutado con recuerdos mediterráneos y  
cálido final

*Garnet red, well covered  
Plum, currant, pepper and cinnamon aroma  
Fresh and fruity with Mediterranean memories and  
warm final*

## TIO LOCO

Cereza picota, ribete violáceo  
Intenso aroma a frutos rojos bien maduros  
Boca amplia carnosa, muy frutal con una punta de  
acidez muy agradable

*Cherry pillory, violet edging  
Intense aroma of well-ripe red fruits  
Wide mouth fleshy, very fruity with a tip of  
very pleasant acidity*



# Happy

# Family

Somos una familia diferente!!!, no queremos vinos aburridos!!!, queremos sorpresas y alegrías !!!!.

**DANDY DAD:** Elegante y romántico, el mejor padre de una familia.

**LINDA MAMY:** La mejor madre brillante, confortable y tierna.

**BABY POMPA:** El niño querido, travieso, juguetón, noble. El niño que todos llevamos dentro, El amigo que todos quieren que sea su amigo.

**CHIC MARTINA:** Coqueta, moderna, dulce ,Chic muy Chic!!!.

**TÍO LOCO:** Querido por la familia, por sus locuras, para hacernos sonreír a todos.

**MONO CIRIACO:** Una mascota diferente, porque en esta familia todos somos diferentes y nada de aburridos!!!.

*We are a different family !!!, we do not want boring wines !!!, we want surprises and joys !!!!*

*DANDY DAD: Elegant and romantic, the best father of a family.*

*LINDA MAMY: The best bright, comfortable and tender mother.*



*BABY POMPA: The darling, naughty, playful, noble child. The child that we all carry inside, The friend that everyone wants to be his friend.*

*CHIC MARTINA: Coquette, modern, sweet, very Chic Chic !!!.*

*TÍO LOCO: Loved by the family, by his madness, to make us all smile.*

*MONO CIRIACO: A different pet, because in this family we are all different and nothing boring !!!*

# REAL CRAFTSMANSHIP EXPERIENCE

## HANDMADE FROM WOMAN TO WOMEN

### Tasting Notes

True agave flavor, a typical Blanco complexion yet lightly sweetness at finish. Citrus on the palate, green apple and a hint of pineapple. Perfect for traditional margarita.

### Analytical Data

40% Alcohol  
80 Proof

### Production

Malolactic fermentation, natural and organic directly from the agave, not distilled.



# REAL CRAFTSMANSHIP EXPERIENCE

## HANDMADE FROM WOMAN TO WOMEN

### Tasting Notes

A touch of nougat and vanilla aroma. Subtle honey, wooden flavors and strong agave taste. Sweet and smooth at finish. Good for sipping and enjoying with special company.

### Analytical Data

36% Alcohol  
72 Proof  
18 Months in barrel

### Production

The best agaves cooked to perfection, malolactic fermentation, and distilled for superior taste and smoothness. Extra filtration to achieve a perfect cristalino.

