





Type: Solera

Denomination of Origin: Brandy **Grape Variety:** 100% Airen

Ageing:

Average of 5 years in American oak, following the traditional

solera system.

ABV: 36 % vol.

Non-alcohol Coefficient:

More than 200mg/100ml abs. alc.

Dry extracts: 11 g/l.
Residual sugars: 16 g/l.

MADE OF RIGHT MOMENTS, AT RIGHT PLACES

Don Mano and its vineyards irrigated by the waters of the river Tajo as it passes through the thousand-year-old city of Toledo are not just a symbol of historic identity and of a culture that has endured for centuries and generations but are also the result of a high-yield crop that boasts a pioneering planting system and the application of high technology to deliver efficient use of water.

The process of carefully distilling the wine is carried out in copper stills in our own distilleries in Tomelloso, the cradle of the noble art of distilling. There, our distillers apply the same age-old knowledge acquired by the grand masters to extract the soul from the wine.

When the eau-de-vie, known as Hollanda, arrives at the González Byass winery, and specifically in the case of Don Mano Reserva, it is placed in butts certified as GB Sherry Casks, which have been seasoned with Oloroso for more than 5 years. Sherry Casks and have been used for ageing quality spirits for over 100 years. In the quiet of the cellars and following the traditional criaderas and solera system, the Hollandas will very gradually turn into the exceptional Don Mano Reserva brandy.

MASTER DISTILLER'S COMMENTS.

Season our GB Sherry Casks with Oloroso is a determining factor in creating the special character of Don Mano 5. Deep shades of old gold with reddish hues denote a certain age. On the nose, it displays sweet notes of toasted caramel and hardwood. On the palate it is rounded and smooth with distinct, balanced hints of sweetness, long on the finish and reveals a clear sherry character.

The Spirit of Spain.

Don Mano represents the "spirit of Spain", the finest features of the vine in a glass, whilst with a hundred years of history behind it, its flavour speaks of landscapes, gastronomy and traditions... and, above all, of the lifestyle of Spain and its people.

Enjoy it in your favourite cocktail of with your favourite mixer, or neat on the rocks. It will take you back to the best times you have ever had.





