

# Don Mano

## BRANDY SOLERA



**Type:** Solera

**Denomination of Origin:** Brandy

**Grape Variety:** 100% Airen

**Ageing:**

Average of one year in American oak following the traditional criaderas and solera system.

**ABV:** 36 % vol.

**Non-alcohol Coefficient:**

More than 150mg/100ml abs. alc.

**Dry extracts:** 11 g/l.

**Residual sugars:** 10 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 Hollandia, arrives at the González Byass winery, it is given a red carpet welcome and placed in butts that have previously contained Tío Pepe. These are extremely highly valued Sherry Casks and have been used for ageing quality spirits for over 100 years.

In the quiet of the González Byass cellars and following the traditional criaderas and solera system, the wine will very gradually turn into the exceptional Don Mano Solera brandy.

### MASTER DISTILLER'S COMMENTS.

The influence of the Tío Pepe fino with which these GB Sherry Casks are seasoned to make Don Mano imbues the brandy with exceptional aromas and flavours, whilst it also displays a deep amber colour with carob tints. On the nose it is aromatic, with touches of oak and nuts that are reminiscent of sherry. On the palate, it is rounded, smooth but also has body and reveals clear notes of vanilla for a pleasant finish.

### 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 or with your favourite mixer, or neat on the rocks. It will take you back to the best times you have ever had.



THE SPIRIT  
OF SPAIN  
*González Byass*

