



CANDIDATO

| | |
|-------------------|--------------------------|
| VINTAGE: | 2007 |
| CATEGORY: | Young white |
| ALCOHOL STRENGTH: | 11,5 %vol |
| TOTAL ACIDITY: | 5,5 g/l as tartaric acid |
| RESIDUAL SUGAR: | ~1.9 g/l |
| ORIGIN: | Castilla |
| GRAPE VARIETY: | 100% Viura |

TASTING NOTE

| | |
|-----------------------|--|
| VISUAL: | Lemon-yellow colour with greenish glints. Clean and bright. |
| AROMA: | Medium aroma intensity with fruity notes of green apples, grapefruit and quince. Floral sensations, with strong hints of blossom and also a touch of fresh bread crumbs. |
| PALATE: | Silky and fresh entry making it smooth and sweet on the palate. Well balanced flavours with a long finish and a touch of acidity. |
| A PERFECT MATCH WITH: | Accompanies well with appetizers, seafood, fish and rice dishes. |
| SERVE AT: | 6 - 8°C |





WINE ENTHUSIAST:

CANDIDATO

BEST BUY
84 points

"Alert and rosy, with touches of red berry snazzing up the bouquet. For US\$5 this is as much as one could reasonably expect out of a rosado from the high plains of Spain. And with melon and peach notes on the finish it concludes with a hint of style."

Rosé 2006

| | |
|-------------------|--------------------------|
| VINTAGE: | 2007 |
| CATEGORY: | Young rosé |
| ALCOHOL STRENGTH: | 12,5 %vol |
| TOTAL ACIDITY: | 5,8 g/l as tartaric acid |
| RESIDUAL SUGAR: | ~2.0 g/l |
| ORIGIN: | Castilla |
| GRAPE VARIETY: | 100% Tempranillo |

TASTING NOTE

| | |
|-----------------------|--|
| VISUAL: | Raspberry pink colour with violet glints and dense tears. |
| AROMA: | Fresh and subtle with sweet notes; nuances of cassis, raspberries and strawberries with balsamic hints. |
| PALATE: | Silk and velvet sensations on the palate, an unfolding body with a long finish and a touch of acidity well compensated with the alcohol. |
| A PERFECT MATCH WITH: | Accompanies well with fish, appetizers, pasta and rice dishes and cheese. |
| SERVE AT: | 6 - 8° C |





CANDIDATO

| | |
|-------------------|--------------------------|
| VINTAGE: | 2007 |
| CATEGORY: | Young red |
| ALCOHOL STRENGTH: | 13 %vol |
| TOTAL ACIDITY: | 4,9 g/l as tartaric acid |
| RESIDUAL SUGAR: | ~1.5 g/l |
| ORIGIN: | Castilla |
| GRAPE VARIETY: | 100% Tempranillo |

TASTING NOTE

| | |
|-----------------------|--|
| VISUAL: | Beautiful and intense violet colour with bluish rim. Slow falling, dense tears. |
| AROMA: | Initial dairy sensations of yoghurts with fruit, like cassis, strawberry and raspberry. Intense, refreshing and pleasant aroma of Spanish Tempranillo. |
| PALATE: | Enters smoothly, body unfolding all the way to the end of the mouth. Fresh and sweet with hints of candy. Long and very complex finish. |
| A PERFECT MATCH WITH: | Combines well with white meats, rice and pasta dishes, and semi-aged cheeses. |
| SERVE AT: | 14 - 15° C |





CANDIDATO

| | |
|-------------------|----------------------------------|
| VINTAGE: | 2006 |
| CATEGORY: | Red, aged 3 months in barrels |
| ALCOHOL STRENGTH: | 13 %vol |
| TOTAL ACIDITY: | 5,5 g/l as tartaric acid |
| RESIDUAL SUGAR: | ~1.5 g/l |
| ORIGIN: | Castilla |
| GRAPE VARIETY: | 100% Tempranillo |
| AGEING: | 3 months in American oak barrels |

TASTING NOTE

| | |
|-----------------------|--|
| VISUAL: | Cherry red colour of medium depth with ruby rim. Abundant tears. |
| AROMA: | Highly intense with aromas of morello, plums and dates. Hints of vanilla, coffee cream and mocha. Earthy background, very complex. |
| PALATE: | Smooth and silky on the way in with pleasant tannins from both the grape and the oak. Long finish. |
| A PERFECT MATCH WITH: | Ideal for accompanying red and white meats, fish cooked in sauce, and aged cheeses. |
| SERVE AT: | 16 - 18° C |





CANDIDATO

| | |
|-------------------|---|
| VINTAGE: | 2005 |
| CATEGORY: | Red, aged 6 months in barrels |
| ALCOHOL STRENGTH: | 13 %vol |
| TOTAL ACIDITY: | 5,8 g/l as tartaric acid |
| ORIGIN: | Castilla |
| GRAPE VARIETY: | 100% Tempranillo |
| AGEING: | 6 months in French and American oak barrels |

TASTING NOTE

| | |
|-----------------------|---|
| VISUAL: | Medium-intense, cherry-red colour with a maroon rim. Dense and abundant tears. |
| AROMA: | Highly intense aromas, coming from the variety, blueberries and blackberries blended with the ageing in oak, vanilla, coconut and cedar wood. Very complex. |
| PALATE: | Rounded on entry, but with plenty of backbone and body coming through. Very elegant with hints of woodwork. |
| A PERFECT MATCH WITH: | Ideal for red meats, game meat and aged cheeses. |
| SERVE AT: | 16 - 18° C |





| CASA SOLAR | |
|-------------------|--------------------------|
| VINTAGE: | 2007 |
| CATEGORY: | Young white |
| ALCOHOL STRENGTH: | 11,5 %vol |
| TOTAL ACIDITY: | 5,5 g/l as tartaric acid |
| RESIDUAL SUGAR: | ~1.9 g/l |
| ORIGIN: | Castilla |
| GRAPE VARIETY: | 100% Viura |

| TASTING NOTE | |
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| VISUAL: | Lemon-yellow colour with greenish glints. Clean and bright. |
| AROMA: | Medium aroma intensity with fruity notes of green apples, grapefruit and quince. Floral sensations, with strong hints of blossom and also a touch of fresh bread crumbs. |
| PALATE: | Silky and fresh entry making it smooth and sweet on the palate. Well balanced flavours with a long finish and a touch of acidity. |
| A PERFECT MATCH WITH: | Accompaies well with appetizers, seafood, fish, and rice dishes. |
| SERVE AT: | 6 - 8° C |





WINE ENTHUSIAST:

CASA SOLAR

BEST BUY
84 points

"Alert and rosy, with touches of red berry snazzing up the bouquet. For US\$5 this is as much as one could reasonably expect out of a rosado from the high plains of Spain. And with melon and peach notes on the finish it concludes with a hint of style."

Rosé 2006

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|-------------------|--------------------------|
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| CATEGORY: | Young rosé |
| ALCOHOL STRENGTH: | 12,5 %vol |
| TOTAL ACIDITY: | 5,8 g/l as tartaric acid |
| RESIDUAL SUGAR: | ~2 g/l |
| ORIGIN: | Castilla |
| GRAPE VARIETY: | 100% Tempranillo |

TASTING NOTE

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CASA SOLAR

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| CATEGORY: | Young red |
| ALCOHOL STRENGTH: | 13 %vol |
| TOTAL ACIDITY: | 4,9 g/l as tartaric acid |
| RESIDUAL SUGAR: | ~1.5 g/l |
| ORIGIN: | Castilla |
| GRAPE VARIETY: | 100% Tempranillo |

TASTING NOTE

VISUAL: Beautiful and intense violet colour with bluish rim. Slow falling, dense tears.

AROMA: Initial dairy sensations of yoghurts with fruit, like cassis, strawberry and raspberry. Intense, refreshing and pleasant aroma of Spanish Tempranillo.

PALATE: Enters smoothly, body unfolding all the way to the end of the mouth. Fresh and sweet with hints of candy. Long and very complex finish.

A PERFECT MATCH WITH: Combines well with white meats, rice and pasta dishes, and semi-aged cheeses.

SERVE AT: 14 - 15° C





CASA SOLAR

| | |
|-------------------|----------------------------------|
| VINTAGE: | 2006 |
| CATEGORY: | Red, aged 3 months in barrels |
| ALCOHOL STRENGTH: | 13 %vol |
| TOTAL ACIDITY: | 5,5 g/l as tartaric acid |
| RESIDUAL SUGAR: | ~1.5 g/l |
| ORIGIN: | Castilla |
| GRAPE VARIETY: | 100% Tempranillo |
| AGEING: | 3 months in American oak barrels |

TASTING NOTE

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|-----------------------|--|
| VISUAL: | Cherry red colour of medium depth with ruby rim. Abundant tears. |
| AROMA: | Highly intense with aromas of morello, plums and dates. Hints of vanilla, coffee cream and mocha. Earthy background, very complex. |
| PALATE: | Smooth and silky on the way in with pleasant tannins from both the grape and the oak. Long finish. |
| A PERFECT MATCH WITH: | Ideal for accompanying red and white meats, fish cooked in sauce, and aged cheeses. |
| SERVE AT: | 16 - 18° C |





CASA SOLAR

| | |
|-------------------|---|
| VINTAGE: | 2005 |
| CATEGORY: | Red, 6 months in barrels |
| ALCOHOL STRENGTH: | 13 %vol |
| TOTAL ACIDITY: | 5,8 g/l as tartaric acid |
| RESIDUAL SUGAR: | ~1.4 g/l |
| ORIGIN: | Castilla |
| GRAPE VARIETY: | 100% Tempranillo |
| AGEING: | 6 months in French and American oak barrels |

TASTING NOTE

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| VISUAL: | Medium-intense, cherry-red colour with a maroon rim. Dense and abundant tears. |
| AROMA: | Highly intense aromas, coming from the variety, blueberries and blackberries blended with the ageing in oak, vanilla, coconut and cedar wood. Very complex. |
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