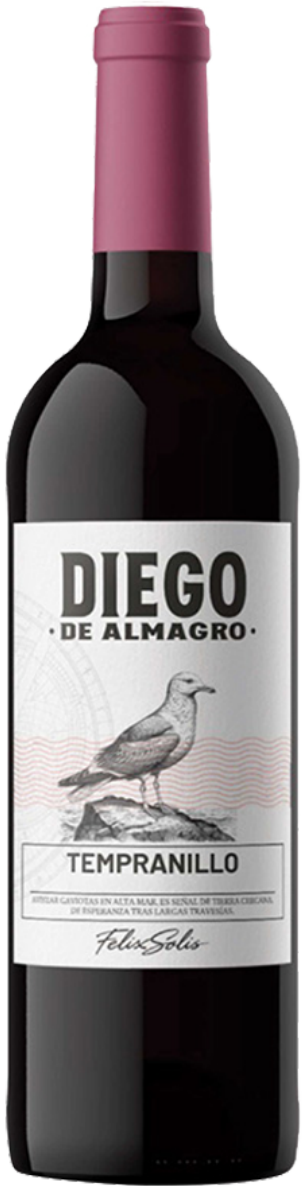


FelixSolis

Vino de la Tierra de Castilla

Diego de Almagro Tempranillo

To produce Diego de Almagro Tempranillo it is necessary to extract the optimum amount of tannin and fruit from the grapes by preserving their natural flavours and aromas. It is a living evidence that fruitiness can also have body.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Best served between 15-18ºC**

Tasting Notes

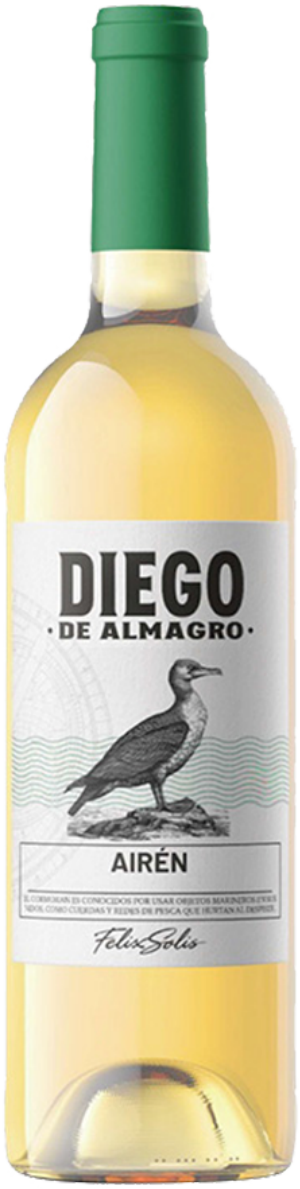
Intense ruby in colour with deep and complex aromas of ripe red fruits, oak and spices. On the palate it is mellow with ripe tannins.

Food Pairing

Smooth and fruity, this wine can be enjoyed with light tapas and is suitable to accompany any type of meat and cured cheese.

Technical Information

The must ferments under controlled temperature to obtain the maximum aromatic potential from the variety and its elegant tannins.



Vino de la Tierra de Castilla

Diego de Almagro Airén

Diego de Almagro has been born to conquer palates from all over the world. With the maximum respect to indigenous varieties, technology and expertise have come together to give birth to a modern style of wine, suitable for international taste.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY **Airén**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Best served chilled (7-9ºC)**

Tasting Notes

This is a bright yellow wine. It carries aromas of floral notes, pear and apple. Its palate is well-balanced with subtle herbs and citrus fruits touches.

Food Pairing

A perfect companion for steamed fish with vegetables, seafood, octopus, as well as for cold and warm soups.

Technical Information

This wine is made out of the best grapes. A number of techniques including cooled fermentation allow us to preserve the delicacy, youth and freshness of this variety. Before proper pressing, the run juice is macerated for 6-8 hours at a low temperature. The fermentation takes place at 14-16ºC in stainless steel tanks, where the maximum freshness and aromas are extracted.



FelixSolis

Vino de la Tierra de Castilla

Diego de Almagro Rosé

Diego de Almagro has been born to conquer palates from all over the world. With the maximum respect to indigenous varieties, technology and expertise have come together to give birth to a modern style of wine, suitable for international taste.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Best served cold (8-10º C)**

Tasting Notes

Bright and sparkling clean pink-red. Its nose is intense with inviting aromas of cherry and strawberry. The palate mirrors these aromas and is well balanced with a good structure, very refreshing and with a medium-long finish.

Food Pairing

A good companion to fish, seafood or gazpacho and salmorejo, and soups.

Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. The grapes, that come from 25-30-year-old vineyards, undergo cold maceration with skins to give the must its characteristic rosé colour. Fermentation takes place at 16-18 º C for 10 days, resulting in a light, clean and fruity wine.



Felix Solis

D.O. Valdepeñas

Diego de Almagro Crianza

Diego de Almagro Crianza is made exclusively from Tempranillo grapes and is aged according to the guidelines for a wine with a Crianza status.

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas – Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. It experiences extreme weather conditions, with temperatures reaching up to over 40 ºC in the summer and dropping to as low as -10 ºC in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Ideally, it should be served at around 16-17° C**

Tasting Notes

Intense ruby red. Deep and complex aromas of luscious ripe red fruits, oak and spices. Pleasant and soft on the palate with a good tannic expression and a long finish.

Food Pairing

Great with lamb and perfect with tapas.

Technical Information

The grapes are regularly pumped over during fermentation in controlled temperatures in order to attain elegant tannins and the typical aromas of red fruits. The wine is aged in American oak barrels for 6 months and 2 to 3 years in bottle; above and beyond the requirements for regional Crianza status.

Awards

SILVER

2020 Sakura Awards: Diego de Almagro Crianza 2015



Felix Solis

D.O. Valdepeñas

Diego de Almagro Reserva

Diego de Almagro Reserva is made from a selection of only the best Tempranillo grapes chosen from old vineyards with small production. Having spent time ageing in oak barrels this variety produces wines with intense ruby red fruit aromas and hints of vanilla and spices.

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas – Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. It experiences extreme weather conditions, with temperatures reaching up to over 40 ºC in the summer and dropping to as low as -10 ºC in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Ideally, it should be served at around 16-17° C**

Tasting Notes

This wine is a brilliant cherry red in colour. This wine exhibits a powerfully long and consistent aroma, characterised by vanilla, chocolate, spices and jammy fruits. On the palate it is full-bodied, complex and elegant with well-structured tannins and a long smooth finish.

Food Pairing

A versatile wine that is an ideal match with grilled meat, poultry, game and Serrano ham and Manchego cheese.

Technical Information

Through gentle maceration, expressive tannic compounds are optimised. Following fermentation at a controlled temperature the wine is aged in American oak barrels for twelve months. It then rests quietly in bottle for another two to three years to ensure a complete harmonised maturation is achieved.

Awards

GOLD
2024 Sakura Awards: Diego de Almagro Reserva 2017
SILVER
2025 Sakura Awards: Diego de Almagro Reserva 2019



Felix Solis

D.O. Valdepeñas

Diego de Almagro Gran Reserva

Only the very best Tempranillo grapes are selected from our own vineyards to ensure we have the foundation to create this sophisticated wine that is full of the luscious notes of vanilla and spices.

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas – Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. It experiences extreme weather conditions, with temperatures reaching up to over 40 ºC in the summer and dropping to as low as -10 ºC in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.

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VARIETY	STYLE
Tempranillo.	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**Between 18-20°C**

Tasting Notes

Deep ruby-red in colour with amber tones, this wine has complex aromas of oak, vanilla and red berry fruit. Dry and warm on the palate, the Gran Reserve maintains perfect tannic balance and a pleasant bouquet.

Food Pairing

It is the ideal accompaniment for grills, poultry, game, pates and mature cheeses including Manchego cheese.

Technical Information

The wine is regularly pumped over at a controlled temperature (26-28ºC) to ensure the maximum aromatic potential and allow the tannins to merge elegantly into the wine. The wine is then aged in American oak barrels for at least 18 months and remains in bottle for an another 3 to 6 years.

Awards

GOLD

2025 Sakura Awards: Diego de Almagro Gran Reserva 2018