


Félix Solís

## D.O. Monterrei

# El Amo del Calabozo / The Dungeon Master

"El Amo del Calabozo" (The Dungeon Master), is a symbol of transformation and celebration. In ancient Greece, it was believed that the underworld was not just a dark place, but a process of change, where souls passed through different stages before reaching eternity. In the same way, this wine represents that journey: from the lock that symbolizes the beginning of the passage, to the hand that guides it, like Charon, ferrying souls across the river of life. Each sip is a ritual, an invitation to reflect on the milestones of existence, like the story of Persephone, who was abducted by Hades, but also a celebration of infinite life in a place of joy and renewal.
"El Amo del Calabozo", is more than a wine; it is a symbol of transformation, a toast to the moments of change and celebration we all experience. Each glass invites us to remember that, as in ancient Greece, life itself is a process of transition— and wine is the ritual that accompanies that beautiful journey.

## Region

The Mencía grape reflects the evolution and diversity of the Monterrei Designation of Origin (D.O.). Although the region is known for its whites, the reds are gaining prominence. The grape benefits from a continental climate with an Atlantic influence, a marked temperature contrast between day and night, cold winters, and warm summers, which brings great complexity. The soils are mainly granitic and slate, and the harvest is usually late. These conditions define the final wine profile: fresh, with high aromatic intensity, soft tannins, and balanced acidity.

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| VARIETY<br>**Mencía.** | STYLE<br>**Still Wine** |
| ALCOHOL GRADUATION<br>**12.5%** | SERVING TEMPERATURE<br>**14-16ºC** |

## Tasting Notes

Brilliant garnet red colour with medium depth and a clean fluidity in the glass. The nose has medium-high aromatic intensity led by vibrant red fruits (strawberry, raspberry, cherry) complemented by delicate floral notes of violets. A subtle minerality, characteristic of the Galician terroir, weaves through the bouquet, along with hints of liquorice and damp earth that lend added complexity.
The palate is smooth and fresh; light yet balanced, with lively acidity that lifts the fruit and brings energy to the wine. Fine, well-integrated tannins offer structure without harshness. The finish echoes red fruit notes with a gentle spicy nuance that lingers pleasantly on the tongue.

## Food Pairing

It is perfect with white meat dishes, such as roast chicken or pork. Cold meats and semi-cured cheeses are also an excellent choice, along with roasted or grilled vegetables.

## Technical Information

Fermentation takes place in stainless steel tanks at controlled temperatures, safeguarding the grape's natural aromas and vibrant characteristics.