


Felix Solis

D.O. La Mancha

# Montefrio Tempranillo

The cool climate of the Montes de Toledo mountains create wines of intensity and character.

VEGANO

## Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

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| VARIETY<br>**Tempranillo** | STYLE<br>**Still wine** |
| ALCOHOL GRADUATION<br>**12%** | SERVING TEMPERATURE<br>**Between 12-14 ºC.** |

## Tasting Notes

This vibrant cherry red Tempranillo is smooth and well balanced with ripe berry fruit flavours.

## Food Pairing

Perfect to accompany meat, cheese and pasta dishes.

## Technical Information

The grapes are carefully selected and handpicked. Before fermentation, the grapes are macerated in an inert atmosphere and at low temperatures. Fermentation takes place at 22ºC to preserve the original aromas and flavours.




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# Montefrio White

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| VARIETY<br>**Airen** | STYLE<br>**Still wine** |
| ALCOHOL GRADUATION<br>**11%** | SERVING TEMPERATURE<br>**Between 10-12ºC** |

## Tasting Notes

This refreshing white wine is pale lemon in colour with a floral bouquet and tropical fruit flavours.

## Food Pairing

Perfect with tapas and a range of Spanish seafood dishes including fish in sauce or even cheese.

## Technical Information

A selection of grapes together with the most modern technology gives birth to a delicate wine. Fermentation takes place between 14-16°C in stainless steel tanks after a cold maceration for a short period of 4 to 6 hours.




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# Montefrío Rose

Montefrío Rosé is as delicate and fresh wine as a white, but with the structure of a good red.

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VEGANO

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| VARIETY<br>**Tempranillo** | STYLE<br>**Still wine** |
| ALCOHOL GRADUATION<br>**11%** | SERVING TEMPERATURE<br>**Between 10-12 ºC** |

## Tasting Notes

This rose wine has a beautiful pink colour with vibrant strawberry aromas and well-balanced red berry flavours.

## Food Pairing

Ideal for seafood, fish dishes and soups.

## Technical Information

The grapes are harvested in September. This wine is elaborated according to traditional rosé methods and a careful control of every phase of the process. The grapes undergo maceration for a short period of 4 to 6 hours at low temperature. Then, the fermentation takes place at 15 – 17 oC to obtain the characteristic colour and aromas of the rosé wines from this region