

FelixSolis

D.O. La Mancha

Muchas Manos Tempranillo

Behind each wine glass of Muchas Manos there is a world to discover. A community of farmers, grape pickers, winemakers… who with their hard work and determination contribute to making this wine from the D.O. of La Mancha. We want to materialize that effort in a set of illustrations that represent the most human side of their activity; with their hands the vineyards are cultivated, cared for and harvested and with yours, you enjoy a great glass of wine.

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.

VARIETY	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13.5 %	**15-16ºC**

Tasting Notes

Wine made from selected grapes of the Tempranillo varietal. A dark red wine with abundant aromas of red fruits and notes of spice. Warm and balanced with a pleasant aftertaste.

Food Pairing

Ideal served on its own or paired with roast or grilled meats, cheese or paté.

Technical Information

Its grapes are carefully selected and fermented at a controlled temperature around 22 to 24ºC in stainless steel tanks.

Awards

GOLD
2025 Frankfurt International Trophy: Muchas manos tempranillo
2024 Frankfurt International Trophy: Muchas Manos tempranillo
SILVER
2024 Mundus Vini: Muchas Manos tempranillo



FelixSolis

D.O. La Mancha

Muchas Manos Airén

Behind each wine glass of Muchas Manos Airén there is a world to discover. A community of farmers, grape pickers, winemakers… who with their hard work and determination contribute to making this wine from the D.O. of La Mancha. We want to materialize that effort in a set of illustrations that represent the most human side of their activity; with their hands the vineyards are cultivated, cared for and harvested and with yours, you enjoy a great glass of wine.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU ·
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.

VARIETY **Airén**	STYLE **Still wine**
ALCOHOL GRADUATION **11%**	SERVING TEMPERATURE **10-12°C**

Tasting Notes

From Airen, the most well-known white grape of D.O. La Mancha, this wine is bright yellow with greenish tones. Aromas of herbs, apple and tropical fruits lead to an elegant palate with a balanced finish.

Food Pairing

Serve with vegetable dishes, soft cheeses such as ricotta or mozzarella, seafood or white fish.

Technical Information

The best batches of grapes are selected and the latest wine making technologies are applied to create a delicate wine.



Félix Solís

D.O. La Mancha

Muchas Manos Rose

Behind each wine glass of Muchas Manos Rose there is a world to discover. A community of farmers, grape pickers, winemakers… who with their hard work and determination contribute to making this wine from the D.O. of La Mancha. We want to materialize that effort in a set of illustrations that represent the most human side of their activity; with their hands the vineyards are cultivated, cared for and harvested and with yours, you enjoy a great glass of wine.

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.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **11%**	SERVING TEMPERATURE **Servir entre 8-10°C**

Tasting Notes

Made from Tempranillo grapes and in accordance with the traditional method of for rosé wine. It is light, clean, and fruity, maintaining aromas of strawberries and red fruits. On the palate, it is refreshing and has a clean and long-lasting finish.

Food Pairing

Ideal for seafood, fish dishes and soups.

Technical Information

Made from 100% Tempranillo grapes and in accordance with the traditional method of for rosé wine. It is light, clean, and fruity, maintaining aromas of strawberries and red fruits.
On the palate, it is refreshing and has a clean and long-lasting finish.



FelixSolis

D.O. La Mancha

Muchas Manos Crianza

Behind each wine glass of Muchas Manos there is a world to discover. A community of farmers, grape pickers, winemakers… who with their hard work and determination contribute to making this wine from the D.O. of La Mancha. We want to materialize that effort in a set of illustrations that represent the most human side of their activity; with their hands the vineyards are cultivated, cared for and harvested and with yours, you enjoy a great glass of wine.

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.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **16-17ºC**

Tasting Notes

An attractive wine with a deep colour and aromas of spices and ripe fruit. Following fermentation it undergoes a two-year ageing process with a minimum of six months in oak barrels. It is a round and very balanced wine.

Food Pairing

Ideal to serve with alltypes of meat, cheesse and paté.

Technical Information

An attractive wine with a deep colour and aromas of spices and ripe fruit. Following fermentation it undergoes a two-year ageing process with a minimum of six months in oak barrels. It is a round and very balanced wine.



Félix Solís

D.O. La Mancha

Muchas Manos Reserva

Behind each wine glass of Muchas Manos there is a world to discover. A community of farmers, grape pickers, winemakers… who with their hard work and determination contribute to making this wine from the D.O. of La Mancha. We want to materialize that effort in a set of illustrations that represent the most human side of their activity; with their hands the vineyards are cultivated, cared for and harvested and with yours, you enjoy a great glass of wine.

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.

VARIETY	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**18-20ºC**

Tasting Notes

A particularly pleasant wine on the palate that offers fine and complex flavours of ripe fruit and elegant spicy notes. It has an elegant finish. The wine is aged for three years, with a minimum of twelve months in oak barrels.

Food Pairing

All grilled meats, game or cured cheese.

Technical Information

The grapes are carefully selected and fermented at a controlled temperature to ensure the optimum maximum aromatic potential before further post ferment maceration time to develop its characteristic colour, flavours and polished tannins.