

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