

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 **Tempranillo.**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **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