

Felix Solis

D.O. Valdepeñas

Diego de Almagro Reserva

Diego de Almagro Reserva is made from a selection of only the best Tempranillo grapes chosen from old vineyards with small production. Having spent time ageing in oak barrels this variety produces wines with intense ruby red fruit aromas and hints 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 **Ideally, it should be served at around 16-17° C**

Tasting Notes

This wine is a brilliant cherry red in colour. This wine exhibits a powerfully long and consistent aroma, characterised by vanilla, chocolate, spices and jammy fruits. On the palate it is full-bodied, complex and elegant with well-structured tannins and a long smooth finish.

Food Pairing

A versatile wine that is an ideal match with grilled meat, poultry, game and Serrano ham and Manchego cheese.

Technical Information

Through gentle maceration, expressive tannic compounds are optimised. Following fermentation at a controlled temperature the wine is aged in American oak barrels for twelve months. It then rests quietly in bottle for another two to three years to ensure a complete harmonised maturation is achieved.

Awards

GOLD
2024 Sakura Awards: Diego de Almagro Reserva 2017
SILVER
2025 Sakura Awards: Diego de Almagro Reserva 2019