

FelixSolis

Vino de la Tierra de Castilla

Diego de Almagro Rosé

Diego de Almagro has been born to conquer palates from all over the world. With the maximum respect to indigenous varieties, technology and expertise have come together to give birth to a modern style of wine, suitable for international taste.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Best served cold (8-10º C)**

Tasting Notes

Bright and sparkling clean pink-red. Its nose is intense with inviting aromas of cherry and strawberry. The palate mirrors these aromas and is well balanced with a good structure, very refreshing and with a medium-long finish.

Food Pairing

A good companion to fish, seafood or gazpacho and salmorejo, and soups.

Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. The grapes, that come from 25-30-year-old vineyards, undergo cold maceration with skins to give the must its characteristic rosé colour. Fermentation takes place at 16-18 º C for 10 days, resulting in a light, clean and fruity wine.