

## Montefrio White



*Felix Solis*

### D.O. La Mancha Montefrio White

The cool climate of the Montes de Toledo mountains create wines of intensity and character.



### 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  
**Airen**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**11%**

SERVING TEMPERATURE  
**Between 10-12°C**

### Tasting Notes

This refreshing white wine is pale lemon in colour with a floral bouquet and tropical fruit flavours.

### Food Pairing

Perfect with tapas and a range of Spanish seafood dishes including fish in sauce or even cheese.

### Technical Information

A selection of grapes together with the most modern technology gives birth to a delicate wine. Fermentation takes place between 14-16°C in stainless steel tanks after a cold maceration for a short period of 4 to 6 hours.