

Félix Solís

D.O. La Mancha

Muchas Manos Reserva

Behind each wine glass of Muchas Manos there is a world to discover. A community of farmers, grape pickers, winemakers… who with their hard work and determination contribute to making this wine from the D.O. of La Mancha. We want to materialize that effort in a set of illustrations that represent the most human side of their activity; with their hands the vineyards are cultivated, cared for and harvested and with yours, you enjoy a great glass of wine.

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	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**18-20ºC**

Tasting Notes

A particularly pleasant wine on the palate that offers fine and complex flavours of ripe fruit and elegant spicy notes. It has an elegant finish. The wine is aged for three years, with a minimum of twelve months in oak barrels.

Food Pairing

All grilled meats, game or cured cheese.

Technical Information

The grapes are carefully selected and fermented at a controlled temperature to ensure the optimum maximum aromatic potential before further post ferment maceration time to develop its characteristic colour, flavours and polished tannins.