

## Mucho Más Gold



*Felix Solis*

### Premium Blend Mucho Más Gold

Mucho Más Gold, the top wine in our range, is the result of a new blend made with the Spanish grape par excellence: the Tempranillo variety. We have scoured the various wine-growing areas of northern Spain to select the perfect vineyards that give life to this premium and exclusive wine. Our commitment to exceptional quality is reflected at every stage of its production.

Mucho Más Gold pays homage to the rich winemaking tradition and sets an exciting new benchmark in our already successful range.



### Region

Blend is the new trend in the world of wine. These wines are made from a *premium blend* of different grapes from different vines, either by their regionality or by their variety. This characterises them as unique wines with their own identity, in which the art of winemaking is represented.

VARIETY  
**Tempranillo**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**14%**

SERVING  
TEMPERATURE  
**14°C – 16°C**

### Tasting Notes

Very intense cherry red with hints of ruby. Entry is powerful and fresh. Enveloping and sweet mid palate with fruity and spicy notes. Rich tannins and very good acidity. A fine and elegant wine. Intense and complex on the palate, it has prominent aromas of red and black fruit, balanced with fine toasted notes. Very consistent balsamic base on mineral notes.

### Food Pairing

Ideal pairing with tapas and appetizers, mature cheeses, stews.

### Technical Information

Our skilled winemakers have artfully combined the distinct features of Tempranillo from various terroirs to highlight its characteristic fruit balance, and then aged the wine for months in American oak barrels to give a complex and pleasurable complexity and structure.

### Awards

#### 90 POINTS

2025 Andreas Larsson Tasting: Mucho Más Gold NV

#### GOLD

2025 Sakura Awards: Mucho Más Gold NV

2024 Vinespaña: Mucho Más Gold NV

2024 Berliner Wine Trophy: Mucho Más Gold NV

2024 Mundus Vini: Mucho Más Gold NV

#### SILVER

2024 The Drinks Business Autumn Tasting: Mucho Más Gold NV