

Soliera Red

D.O. La Mancha / Red



Soliera Red is a fantastic wine to enjoy with a huge variety of dishes of Spanish cuisine.

GRAPE

Tempranillo

STYLE

Still wine

REGION

In the former kingdom of Castilla La Mancha, central Spain is the largest continuous vine-growing area in the world with 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The Denominación de Origen (D.O.) borders Valencia and Murcia to the east, Extremadura to the west, Andalucía to the south and Madrid to the north-west. Winemaking originated here in Roman times and was certainly widespread during medieval times. Moreover, the versatility of the land has resulted in the introduction of an array of international grape varieties.

TASTING NOTES

Deep red in colour with luscious red berry aromas, rich on the palate with a hint of pepper, spice and mocha. Warm and balanced with a lovely long finish.

FOOD PAIRING

Perfect with red meat, pasta, chilli con carne and mature cheese.

ALCOHOL CONTENT

12°

BEST SERVED

Between 12-14 °C

TECHNICAL INFORMATION

The grapes are carefully selected and handpicked. Before fermentation, the grapes are macerated under an inert atmosphere and at low temperatures. Fermentation takes place at 22°C in order to obtain the best aromas and flavours.

LATEST AWARDS

SILVER

2013 AWC Vienna: Soliera Tinto 2012