



D.O. Valdepeñas

Diego de Almagro Tempranillo

To produce Diego de Almagro Tempranillo it is necessary to extract the optimum amount of tannin and fruit from the grapes by preserving their natural flavours and aromas. It is a living evidence that fruitiness can also have body.

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas - Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. The area is almost entirely encircled by both La Mancha Denominación de Origen on the North border and Andalusia on its Southern limits. It experiences extreme weather conditions, with temperatures reaching up to over 40 °C in the summer and dropping to as low as -10 °C in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.

VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
**Best served between
15-18°C**

Tasting Notes

Intense ruby in colour with deep and complex aromas of ripe red fruits, oak and spices. On the palate it is mellow with ripe tannins.

Food Pairing

Smooth and fruity, this wine can be enjoyed with light tapas and is suitable to accompany any type of meat and cured cheese.

Technical Information

The must ferments under controlled temperature to obtain the maximum aromatic potential from the variety and its elegant tannins.