



## D.O. Valdepeñas Diego de Almagro White

Diego de Almagro has been born to conquer palates from all over the world. With the maximum respect to indigenous varieties, technology and expertise have come together to give birth to a modern style of wine, suitable for international taste.

### 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  
**Airén**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**12%**

SERVING TEMPERATURE  
**Best served chilled (7-9°C)**

### Tasting Notes

This is a bright yellow wine. It carries aromas of floral notes, pear and apple. Its palate is well-balanced with subtle herbs and citrus fruits touches.

### Food Pairing

A perfect companion for steamed fish with vegetables, seafood, octopus, as well as for cold and warm soups.

### Technical Information

This wine is made out of the best grapes. A number of techniques including cooled fermentation allow us to preserve the delicacy, youth and freshness of this variety. Before proper pressing, the run juice is macerated for 6-8 hours at a low temperature. The fermentation takes place at 14-16°C in stainless steel tanks, where the maximum freshness and aromas are extracted.