



D.O. Valdepeñas

Diego de Almagro Rosé

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
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
Best served cold (10-12° C)

Tasting Notes

Bright and sparkling clean pink-red. Its nose is intense with inviting aromas of cherry and strawberry. The palate mirrors these aromas and is well balanced with a good structure, very refreshing and with a medium-long finish.

Food Pairing

A good companion to fish, seafood or gazpacho and salmorejo, and soups.

Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. The grapes, that come from 25-30-year-old vineyards, undergo cold maceration with skins to give the must its characteristic rosé colour. Fermentation takes place at 16-18 °C for 10 days, resulting in a light, clean and fruity wine.