



## Blend

### FYI, Red Blend

FYI ... this wine is mouth-watering... FYI this wine is crafted by a family that still owns the 345 plus year old home & birthplace of the Solís wine making traditions located south of Madrid in Valdepeñas. Felix Solis was Fast Young and Intense while establishing the family's commitment to extend wine culture to the world not just Spain. By creating Flavorful, Yummy and Interesting wines the Solis wine portfolio is amongst the world's most prestigious and awarded. Fast forward to today and the Solis brands are sold across the globe. So, we encourage you to learn more about the 100% family owned business responsible for producing this awesome wine.

### 📍 Region

Blend is the new trend in the world of wine. These wines are made with different grapes of distinct vines, selected either for their regionality or for their variety. This characterizes them as unique wines with their own identity, in which the art of making wine is represented.

#### VARIETY

**Tempranillo, Grenache and Cabernet**

#### STYLE

**Still Wine.**

#### ALCOHOL GRADUATION

**14%**

#### SERVING TEMPERATURE

**Between 15º and 18ºC.**

### 📄 Tasting Notes

Cherry red color, medium-high layer and compact edging. Aromatic, elegant with good intensity. Memories of ripe black fruit, scrubland, balsamic. Background with touches of noble leather and vanilla. In the mouth it is complex, broad, alive. In the mouth, the fruity, mineral notes stand out, on fine sensations of cocoa. Persistent and elegant finish.

### ❤️ Food Pairing

A treat to drink on its own or perfect to pair with lamb and cheese, particularly blue cheese.

### 📄 Technical Information

The object of the coupage is to obtain a different and special wine, using the Tempranillo and Syrah varieties of several Spanish viticultural origins, which provide their own particularities. The grapes come from old vines and are collected manually. The vinifications are made in stainless steel tanks for 10-14 days with controlled temperatures of 26-28°C. The wine remains in American oak barrels for 3-4 months until the end of the malolactic fermentation. After determining the mixture and the wines are assembled.

 **Awards**

**90 POINTS**

2018 James Suckling, Tasting: FYI Red Blend

**GOLD MEDAL & BEST BUY**

2020 China Wine & Spirit Award Best Value: FYI Red Blend

2018 Tastings: 92 Points / Gold Medal / Exceptional: FYI Red Blend

**SILVER**

2018 WSWA Wine & Spirits Tasting Competition Award: : FYI Red Blend

**89 POINTS**

2018 Ultimate Wine Challenge: FYI Red Blend