

FYI, Red Blend

FYI / Red

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.

- **GRAPE**

Tempranillo and Syrah

- **STYLE**

Still Wine.

- **REGION**

- **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.

- **ALCOHOL CONTENT**

14%

- **BEST SERVED**

Between 15° and 18°C.

- **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.

- **LATEST AWARDS**

GOLD MEDAL

2019 Berliner Wein Trophy: FYI Red Blend

GOLD MEDAL & BEST BUY

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

SILVER

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

90 POINTS

2018 James Suckling, Tasting: FYI Red Blend

89 POINTS

2018 Ultimate Wine Challenge: FYI Red Blend



- **ABOUT THIS WINE**

Dark violet color. Toasty aromas and flavors of raisins, chocolate nuts and cake, French toast with maple, and sandalwood with a silky, bright, fruity medium body and a tingling, captivating, medium-length chocolate cherry bonbons, watermelon vanilla gelato, peppered nuts, and earth finish with a suggestion of oak. A bright and fruity Spanish red that drinks effortlessly. [Tastings.com](https://www.tastings.com) Young and vibrant aromas of bramble fruit, black cherry, strawberry essence, and burned sugar are intriguing. A fresh acidity balances sweet red berry fruits and a hint of bitter herbs on the palate and it finishes fruity and dry. [2018 Ultimate Wine Challenge](#)