

Peñasol Red 1 Litre

Vino de la Tierra de Castilla / Red



Red peñasol takes its name of the place where it is made: the sunny Valley of the Stones, old name of Valdepeñas, the valley of the river Jabalon. The wine is made of tempranillo grapes, the autochthonous grape from Castilla- La Mancha.

🍷 GRAPE

100% Tempranillo

✳️ STYLE

Still wine

📍 REGION

Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographical indication for wines located in the autonomous region of Castile La Mancha. The limestone and argillaceous soils are at an altitude of 700 metres and rain fall is scarce.

🍴 TASTING NOTES

This wine is characterized by its deep red color and its pleasant taste.

🍷 FOOD PAIRING

Enjoy with different kinds of meats or rices.

°C ALCOHOL CONTENT

12°

🕒 BEST SERVED

Its optimum temperature range is 14 to 16° C.

📄 TECHNICAL INFORMATION

Grapes undergo strict controls in the vineyards to decide the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. Must remains in contact with skins for 2-3 days. Fermentation is done in stainless steel tanks at 22-22°C C and the result is a fruity and balanced wine.