

# Soldepeñas Rosé

Varietal Wine / Rosé



Rosé Soldepeñas 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

Tempranillo

## STYLE

Still Wine

## REGION

The area of Castilla - La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines are made with one type of grape. Airén and tempranillo are the most characteristic grapes of this area.

## TASTING NOTES

With its characteristic rosé colour, this is a wine that is light, clean, fresh, and fruity. It maintains its original aroma of fresh berry fruit on the nose, which is typical of the Tempranillo variety. On the palate it is well-balanced, refreshing and has a clean, long-lasting finish.

## FOOD PAIRING

Ideal with seafood, fish dishes and soups.

## ALCOHOL CONTENT

11.5°

## BEST SERVED

10-12° 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 8-10 hours. Fermentation is done in stainless steel tanks at 16-18°C during 10-12 days, and the result is a light, clean and fruity wine.