

# Peñasol Rosé 1 Litre

Vino de la Tierra de Castilla / Rosé



Rosé 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**  
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**  
Deep pink. Aromas of fresh fruit with hints of red berries on the nose. Rich and balanced palate: This rosé is light, clean, fresh, fruity, moderately acidic and has a long-lasting finish.

**FOOD PAIRING**  
Ideal with soups, mediterranean salads and meat.

**ALCOHOL CONTENT**  
12°

**BEST SERVED**  
12-14° 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.