

Varietal Wine

Peñasol Rosé

Tempranillo grapes mature to their best under the sun and the chilly nights in “Valley of the Rocks” (Valle de las Peñas).

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **11%**	SERVING TEMPERATURE **Best served cold between 8-10º C**

Tasting Notes

Intense pink with aromas of fresh and red fruits. Light and balance on the palate with a fresh and fruity character.

Food Pairing

Ideal with seafood, fish dishes and vegetable soups.

Technical Information

Grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. First, the must undergoes cold maceration for 8 to 10 hours. This period allows for the characteristic rosé colour to be transferred. Then, fermentation takes place at 16-18 º C for up to 10-12 days, resulting in a light, clean and fruity wine.