



Varietal Wine

Peñasol Cabernet Sauvignon

This is a varietal wine from Cabernet Sauvignon grapes; a traditional variety in the region of Castilla-La Mancha. This French grape variety takes advantage of our extreme continental climate with cold winters and hot summers; its chalky, clay soils; an altitude of about 700 meters; and finally, a scarce annual rainfall.

Among the general characteristics of this grape it is worth mentioning its dense and aristocratic tannins, its deep colour, complex fruity aromas, its elegant structure and its capacity to produce crianzas with ease.

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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY Cabernet Sauvignon	STYLE Still Wine
ALCOHOL GRADUATION 13%	SERVING TEMPERATURE Best served between 15 and 17°C.

Tasting Notes

Intense dark red in colour with black fruit aromas. The palate is fruity with rich blackcurrant flavours and subtle spices. This elegant and full bodied wine has good tannin structure and a long balanced finish. Enjoy with roasts or grilled meat.

Food Pairing

Very appropriate for legumes, nuts, roasted vegetables, cold cuts, rice, stews, and grilled lamb among many others.

Technical Information

Its grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. Then, the grapes undergo a cold maceration period for 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rise above 25°C.



Varietal Wine

Peñasol Merlot

The best grapes from the vineyards of the “Valle de las Piedras” ripen under the radiant sunshine of this region in central Spain. The merlot grape is a widely grown variety in this area for its particular features that yield extremely fine and smooth wines that remain aromatic and fleshy at the same time.

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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Merlot

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Best served between 15 and 17°C.

Tasting Notes

This wine has complex aromas of plum and black cherry. The palate is rich and well defined, with soft tannins that contribute to enhance this elegant and well-balanced wine.

Food Pairing

A very appropriate wine that thanks to its aromatic wealth can go with all kinds of dishes such as legumes, nuts, roast vegetables, cold cuts, rice, richly flavoured stews or grilled lamb among others.

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. Then, the grapes undergo a cold maceration period for 2 or 3 days. Fermentation takes place under controlled temperature in stainless steel tanks that never rise above 25°C.



Varietal Wine

Peñasol Merlot Litre

Peñasol is one of the most emblematic brands of Félix Solís. It is present in the international market and fulfils the company's aim of offering quality wines at an accessible price for everyone.

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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Merlot

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Its optimum temperature range is between 14 and 16°C.

Tasting Notes

A smooth and expressive red with balsamic hints and notes of ripe black fruit. On the palate, it reveals silky tannins, leading to an elegant, harmonious finish.

Food Pairing

A versatile choice that pairs beautifully with roasted vegetables, charcuterie, grilled meats, and rice dishes.

Technical Information

The grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. The must macerates in contact with skins for 2-3 days. Fermentation in stainless steel tanks at 22-24°C results in a perfect balance of fruit and tannins.



Varietal Wine

Peñasol Tempranillo Garnacha

Tempranillo and Garnacha 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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY

Tempranillo and Grenache

STYLE

Still wine

ALCOHOL GRADUATION

12%

SERVING TEMPERATURE

Between 15-18°C

Tasting Notes

Elegant garnet red with fruity aromas. On the palate it has a pleasing and harmonious taste.

Food Pairing

Goes well with all kinds of meals, especially rice, meat sauces and stews.

Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. Then, the grapes undergo a cold maceration period of 3 – 4 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 22-24oC for 10 days to achieve the perfect balance between tannins and fruit.



Varietal Wine

Peñasol Tempranillo Litre

Peñasol is one of the most emblematic brands of Félix Solís. It is present in the international market and fulfils the company's aim of offering quality wines at an accessible price for everyone. The wine is made from Tempranillo, the indigenous grape from Castilla-La Mancha.

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 such 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
12%

SERVING TEMPERATURE
Its optimum temperature range is between 14 and 16°C.

Tasting Notes

Spain's signature red grape at its finest. This wine shows a deep garnet hue and a rounded, pleasant palate.

Food Pairing

It's a flexible companion to a wide range of dishes, especially red meats, pâtés, and rice-based meals.

Technical Information

The grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. The must macerates in contact with skins for 2-3 days. Fermentation in stainless steel tanks at 22-24°C results in a perfect balance of fruit and tannins.



Varietal Wine

Peñasol Medium Sweet Red

Peñasol Medium Sweet Red is a semi-sweet red wine, light, soft and with a pleasing palate that matches current trends. A wine to enhance your table and enjoy every day.

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 such 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
12%

SERVING TEMPERATURE
Best served between 12-14 °C.

Tasting Notes

This wine has a perfect balance between its sweetness and acidity. Its nose exhibits the pleasant herbal notes that characterise this variety. On the palate, it is fine and elegant, with a gentle first impression.

Food Pairing

Mediterranean salads and soups are ideal to accompany this wine. It can also be served with pasta and sweet desserts.

Technical Information

The best grapes are selected to produce a sweeter wine. Modern wine making techniques are employed to produce a delicate wine whose fermentation is stopped by cooling at the optimum moment



Varietal Wine Peñasol Airen

Airen 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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Airen

STYLE
Still wine

ALCOHOL GRADUATION
11%

SERVING TEMPERATURE
Between 8-10° C

Tasting Notes

This wine stands out for its pale yellow colour. A fragrant nose of perfume and fruit aromas. It exhibits a fresh, fruity and lively palate.

Food Pairing

Ideal for light dishes, especially fish and seafood, soup, poultry and all kinds of starters.

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. Fermentation takes place at 14-16 °C in stainless steel tanks for 10-12 days.



Varietal Wine

Peñasol Chardonnay

The best grapes from the vineyards of the “Valle de las Piedras” ripen under the radiant sunshine of this region in central Spain. This wine is a Chardonnay varietal. A grape variety that has recently been introduced into this region in Spain with limestone and clay soils that perfectly suit its growing requirements.

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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Chardonnay

STYLE
Still wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
Best served between 10 and 12°C.

Tasting Notes

Pale yellow with touches of gold. A wine with aromas of apple, peach, fennel and tropical fruits on a subtle mineral background. An elegant, clean and fresh wine. Recommended for starters or light dishes such as pasta, seafood and fresh cheese.

Food Pairing

Recommended for some particular starters or light dishes such as pasta, seafood and fresh cheese.

Technical Information

Awards

Grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a short period of cold maceration of around 6 hours. This is followed by the must fermentation at 18 °C in stainless steel tanks for an average period of 10 days. Finally, the wine completes a short ageing period on lees for around two months.



Varietal Wine

Peñasol Chardonnay Litre

Peñasol is one of the most emblematic brands of Félix Solís. It is present in the international market and fulfils the company's aim of offering quality wines at an accessible price for everyone.

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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Chardonnay

STYLE
Still Wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
Best served between 10 and 12°C.

Tasting Notes

Pale yellow with golden reflections. Delicate aromas of apple, peach, fennel, and tropical fruits, all resting on a subtle mineral backdrop. Fresh, clean, and elegant on the palate.

Food Pairing

A perfect match for tapas, seafood, soft cheeses, and light pasta dishes.

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. The wine undergoes a short period of cold maceration of around 6 hours. This is followed by the must fermentation at 18 °C in stainless steel tanks for an average period of 10 days. Finally, the wine completes a short ageing period on lees for around two months.



Varietal Wine

Peñasol Sauvignon Blanc

The best grapes from the vineyards of the Valle de las Piedras ripen under the radiant sun of this region of central Spain. This is the origin of Peñasol.

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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY

Sauvignon Blanc

STYLE

Still wine

ALCOHOL GRADUATION

12%

SERVING TEMPERATURE

Best between 8-10 °C

Tasting Notes

Pale lemon yellow with intense aromas of citrus, grapefruit and tropical pineapple. Crisp and fresh with an elegant finish. Particularly ideal for any fish or seafood, past or rice salads.

Food Pairing

It combines especially with fish and seafood and is the ideal companion for sweet desserts. It is recommended to be served very cold, at a temperature between 8 and 10° C.

Technical Information

After a rigorous follow-up on the maturation of the grape, the optimum harvesting moment is determined. The grapes will be destemmed and subjected to macerations below 10 degrees for 6-8 hours. Fermentation occurs at low temperatures to maximize the primary aromas typical of this variety.



Varietal Wine

Peñasol Medium Sweet White

This wine is produced from the indigenous Airen variety. A pleasing fruity wine with notes of freshly mowed grass is obtained.



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Region

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VARIETY

Airén

STYLE

Still Wine

ALCOHOL GRADUATION

10.5%

SERVING
TEMPERATURE

**Best served
between 7-9
°C.**

Tasting Notes

Its low alcohol content, as well as the balance between a sweet character and its acidity, endow this wine with great harmony. Its nose exhibits the pleasant herbal notes that characterise this variety. On the palate, it is fine and elegant, with a friendly and amiable impression.

Food Pairing

It is a perfect complement to fish and seafood, as well as to sweet desserts. Recommended to be served very cold, between 7 and 9°C.

Technical Information

The best grapes are selected to produce a sweeter wine. Modern wine making techniques are employed to produce a delicate wine whose fermentation is stopped by cooling at the optimum moment.



Varietal Wine

Peñasol Airén Litre

Peñasol is one of the most emblematic brands of Félix Solís. It is present in the international market and fulfils the company's aim of offering quality wines at an accessible price for everyone. The wine is made of airen grapes, the autochthonous grape from Castilla- La Mancha.

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. Airén and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Airen

STYLE
Still Wine.

ALCOHOL GRADUATION
11%

SERVING TEMPERATURE
8- 10º C.

Tasting Notes

Spain's most widely planted white grape shines here with a light straw colour and floral and white fruit aromas. Crisp, fruity, and lively in the mouth.

Food Pairing

It is ideal to accompany fish, salads and creams.

Technical Information

Its grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. Fermentation takes place at 14-16º C and the result is a fruity and elegant wine.



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 such 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 8-10° 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 °C for up to 10-12 days, resulting in a light, clean and fruity wine.



Other Peñasol Brut

Peñasol white brut is a wine made out of Airen and Viura grapes from specific vineyards in Valdepeñas landmark.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Airen and Viura

STYLE
Gasified white wine

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
Best served chilled (6-9°C)

Tasting Notes

Pale yellow with fine consistent bubbles. A combination of toast, white fruits and fresh grass aromas with a palate of citrus fruits, a good acidity level and a pleasant texture.

Food Pairing

To go exclusively as an aperitif for sweet dessert or fruit, Mediterranean salads or seafood dishes.

Technical Information

A sparkling wine based on a traditional white wine produced with the most modern wine making technology to ensure maximum quality. Then, just the right amount of carbon dioxide is added to obtain a fine and elegant bubble, the desired acidity and a fruity expression.



Other Peñasol Sec

Peñasol Rosé Sec is a wine made from Tempranillo grapes from specific vineyards in Valdepeñas landmark.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Tempranillo

STYLE
Sparkling rosé wine

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
Best served chilled (6-9°C)

Tasting Notes

Light soft pink with orange shades and a fine and consistent bubble. This wine combines aromas of fruits such as strawberries with citrus and exotic fruits. A sweet texture and moderate acidity.

Food Pairing

To go exclusively as an aperitif for sweet dessert or fruit, cheese salads or nuts.

Technical Information

A sparkling wine based on a traditional rosé wine produced with the most modern wine making technology to ensure maximum quality. Then, just the right amount of carbon dioxide is added to obtain a fine and elegant bubble, the desired acidity and a fruity expression.



Varietal Wine

Peñasol Red Prisma

Peñasol Red Prisma takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Tempranillo, the indigenous grape from Castilla-La Mancha.

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 such 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
12%

SERVING TEMPERATURE
12 – 16° C.

Tasting Notes

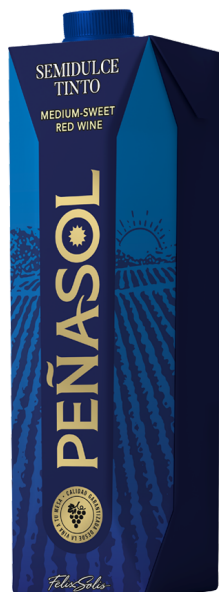
Deep red in colour with purple tones; this wine has aromas of red and black berries, with hints of violets.

Food Pairing

This wine is ideal to eat with rice, pasta and stewed meat.

Technical Information

The grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. Must macerates in contact with skins for 2-3 days. Fermentation in stainless steel tanks at 22-24°C results in a perfect balance of fruit and tannins.



Varietal Wine

Peñasol Red Semi Sweet Prisma

Peñasol Red Semi Sweet Prisma takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Tempranillo, the indigenous grape from Castilla-La Mancha.

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 such 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
10.5%

SERVING TEMPERATURE
12-14 °C

Tasting Notes

Colour: Deep cherry red with purple tones. On the nose: Aromas of red and black berries, with a hint of liquorice. On the palate: Concentred black fruits flavours with a perfect balance of fruit.

Food Pairing

A perfect companion to white meat, pasta and rice.

Technical Information

The best grapes are selected to produce a sweeter wine. Modern wine making techniques are employed to produce a delicate wine. The fermentation is then stopped by cooling down at the right moment.



Varietal Wine

Peñasol White Prisma

Peñasol White Prisma takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Airen, the indigenous grape from Castilla-La Mancha.

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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Airén

STYLE
Still wine

ALCOHOL GRADUATION
11%

SERVING TEMPERATURE
8 -10°C

Tasting Notes

This wine stands out for its yellow and pale lemon, fruity , soft palatable.

Food Pairing

Enjoy with fish, salads and creams.

Technical Information

Its grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. Fermentation takes place at 14-16° C and the result is a fruity and elegant wine.



Varietal Wine

Peñasol White Semi Sweet Prisma

Peñasol White Prisma takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Airen, the indigenous grape from Castilla-La Mancha.

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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Airén

STYLE
Still wine

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
7 – 9°C.

Tasting Notes

This wine stands out for its light, fruity yellow. Its flavor is very nice on the palate.

Food Pairing

This wine is ideal to accompany fish, salads and creams.

Technical Information

The best grapes are selected to produce a sweeter wine. Modern wine making techniques are employed to produce a delicate wine. The fermentation is then stopped by cooling down at the right moment.



Varietal Wine

Peñasol Rosé Litre

Peñasol is one of the most emblematic brands of Félix Solís. It is present in the international market and fulfils the company's aim of offering quality wines at an accessible price for everyone. The wine is made of tempranillo grapes, the autochthonous grape from Castilla- La Mancha.

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 such 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
8-10°C.

Tasting Notes

Elegant pink wine with hints of red fruits. Light and fresh on the palate.

Food Pairing

Soups, fish and seafood are perfect to pair with this wine.

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.



Varietal Wine

Peñasol Rosé Prisma

Peñasol Rosé Prisma takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Tempranillo, the indigenous grape from Castilla-La Mancha

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 such 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
8 -10° C.

Tasting Notes

Excellent pink wine, with hints of ripe currant, fruity and fresh with a soft palate. The nose is intense and very inviting with aromas of cherries, raspberries and red currants.

Food Pairing

A perfect companion to soups, fish dishes and seafood.

Technical Information

Its grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. The must macerates in contact with skins for 8-10 hours. Fermentation in stainless steel tanks at 16-18°C for 10-12 days results in a light, clean and fruity wine.

Varietal Wine

Peñasol Red Slim

Peñasol Red Slim takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Tempranillo, the indigenous grape from Castilla-La Mancha.



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 such 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
12%

SERVING TEMPERATURE
12- 16° C.

Tasting Notes

Characterised by its dark red. Aromas of cherries, while fruity and soft on the palate.

Food Pairing

A complement to Mediterranean salads, pasta or meat in sauce.

Technical Information

Its grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. The must macerates in contact with the skins for 2-3 days. Fermentation in stainless steel tanks at 22-24°C results in a perfect balance of fruit and tannins.



Other

Peñasol Red Semi Sweet Slim

Peñasol Red Semi Sweet Slim takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Tempranillo, the indigenous grape from Castilla-La Mancha.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY
Tempranillo

STYLE
Still Wine

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
12-14 °C

Tasting Notes

A wine of an attractive strawberry red. Deep cherry red with purple tones. On the nose: Aromas of red and black berries, with a hint of liquorice. On the palate: Concentrated flavours of black fruits with a perfect balance of fruit

Food Pairing

Mediterranean salads and soups go well with this wine. It may also go with pastas.

Technical Information

The best grapes are selected to produce a sweeter wine. Modern wine making techniques are employed to produce a delicate wine. The fermentation is then stopped by cooling down at the right moment.



Varietal Wine

Peñasol White Slim

Peñasol White Slim takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Airén, the indigenous grape from Castilla-La Mancha.

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. Airén and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Airén

STYLE
Still wine

ALCOHOL GRADUATION
11%

SERVING TEMPERATURE
8 -10°C

Tasting Notes

Golden straw yellow. Fruity and pleasant palate. The palate has fruity citrus and honeydew melon flavours.

Food Pairing

Enjoy chilled with roast chicken.

Technical Information

Its grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. Fermentation takes place at 14-16° C and the result is a fruity and elegant wine.



Varietal Wine

Peñasol White Semi Sweet Slim

Peñasol White Semi Sweet Slim is made from Airen grapes, the most widely cultivated grape in the world for its resistance to heat and poor soils. Airen is the autochthonous grape from Castilla-La Mancha.

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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Airén

STYLE
Still wine

ALCOHOL GRADUATION
10.5%

SERVING TEMPERATURE
Chilled between 7- 9º C

Tasting Notes

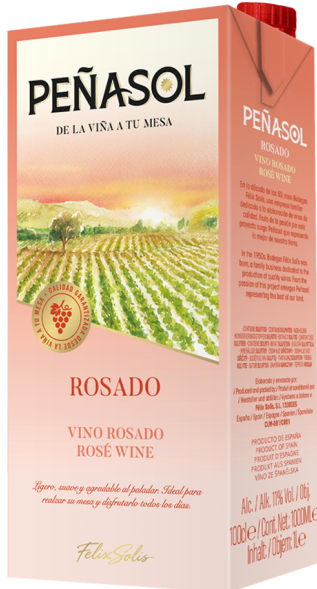
Pale lemon yellow, with a nose that carries intense aromas of white flowers and fruits. Fruity and pleasant on the palate.

Food Pairing

This wine is ideal to accompany fish, salads and creams.

Technical Information

Its grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. Modern wine making techniques are employed to produce a delicate wine. The fermentation is then stopped by cooling down at the right moment.



Varietal Wine

Peñasol Rosé Slim

Rosé Peñasol takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Airen, the indigenous grape from Castilla-La Mancha.

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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY

Blend of Grenache and Tempranillo.

STYLE

Still Wine.

ALCOHOL GRADUATION

11%

SERVING TEMPERATURE

8-10° C.

Tasting Notes

Exquisite rosé wine with fruity aromas. On the palate is well-balanced and smooth.

Food Pairing

Enjoy with soups, salads and seafood.

Technical Information

Its grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. The must macerates in contact with skins for 8-10 hours. Fermentation in stainless steel tanks at 16-18°C for 10-12 days results in a light, clean and fruity wine.

Varietal Wine

Peñasol Tempranillo Garnacha BIB

Peñasol is the perfect partner for your spontaneous, informal, everyday plans... Its diverse range of wines is capable of adapting to all situations. Choose the moment, Peñasol transforms the everyday into the extraordinary.



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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY

Tempranillo- Garnacha

STYLE

Still wine

ALCOHOL GRADUATION

11%

SERVING TEMPERATURE

Its optimum temperature range is between 14 and 16°C.

Tasting Notes

This wine is characterised by its garnet red colour and its pleasant taste.

Food Pairing

It can be enjoyed with all types of dishes, and particularly with meat, rice or pâté

Technical Information

The grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. The must macerates in contact with skins for 2-3 days. Fermentation in stainless steel tanks at 22-24°C results in a perfect balance of fruit and tannins.

Varietal Wine Peñasol Airen BIB

Airen 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 such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Airen

STYLE
Still wine

ALCOHOL GRADUATION
11%

SERVING TEMPERATURE
Between 8-10° C

Tasting Notes

This wine stands out for its pale yellow colour. A fragrant nose of perfume and fruit aromas. It exhibits a fresh, fruity and lively palate.

Food Pairing

Ideal for light dishes, especially fish and seafood, soup, poultry and all kinds of starters.

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. Fermentation takes place at 14-16 °C in stainless steel tanks for 10-12 days.



Other

Sangría Peñasol Litre

Sangria is the typical summer drink to enjoy on beautiful Spanish beaches or anywhere in the world. Classic sangria is a delicious drink with a blend of red wine and natural extracts.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY

Blend of red grapes

STYLE

Red wine based Sangria

ALCOHOL GRADUATION

7%

SERVING TEMPERATURE

Chilled with ice cubes and slices of lemon, orange, strawberries or apple to bring an additional zing! It also tastes great mixed with tonic water or lemonade.

Tasting Notes

Very bright cherry red. Intense aromas of citrus fruits mixed with ripe red fruits. A gentle palate slightly sweet and very pleasant.

Food Pairing

A party drink that is perfect for sharing. Serve with paella, tapas or just olives and almonds.

Technical Information

Before bottling, sangria is pasteurised to ensure maximum hygienic conditions and preserve its colour, aroma and flavours.



Other

Sangría Peñasol Prisma

Sangría is the typical summer drink to enjoy on beautiful Spanish beaches or anywhere in the world. Classic sangria is a delicious drink with a blend of red wine and natural extracts.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY

Blend of red grapes

STYLE

Red wine based Sangria

ALCOHOL GRADUATION

7%

SERVING TEMPERATURE

Chilled with ice cubes and slices of lemon, orange, strawberries or apple to bring an additional zing! It also tastes great mixed with tonic water or lemonade.

Tasting Notes

Cherry red color, very bright . Intense aromas of ripe red fruit. The notes of raspberry and orange suggest a fresh, sweet and fruity drink. It has a slightly sweet, friendly with a nice entry on the palate.

Food Pairing

A party drink that is perfect for sharing. Serve with paella, tapas or just olives and almonds.

Technical Information

Before bottling, sangria is pasteurised to ensure maximum hygienic conditions and preserve its colour, aroma and flavours.



Other

Sangría Peñasol 1,5 Litres

Sangría is the typical summer drink to enjoy on beautiful Spanish beaches or anywhere in the world. Classic sangria is a delicious drink with a blend of red wine and natural extracts.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY

Blend of red grapes

STYLE

Red wine based Sangria

ALCOHOL GRADUATION

7%

SERVING TEMPERATURE

Chilled with ice cubes, slices or chunks of lemon, orange, strawberry or apple to give it a personal touch. It also combines to perfection with tonic water or lemonade.

Tasting Notes

Cherry red color, very bright . Intense aromas of ripe red fruit. The notes of raspberry and orange suggest a fresh, sweet and fruity drink. It has a slightly sweet, friendly with a nice entry on the palate.

Food Pairing

A party drink that is perfect for sharing. Serve with paella, tapas or just olives and almonds.

Technical Information

Before bottling, sangria is pasteurised to ensure maximum hygienic conditions and preserve its colour, aroma and flavours.



Other

Sangría Peñasol Slim 1,5 Litres

Sangria is the typical summer drink to enjoy on beautiful Spanish beaches or anywhere in the world. Classic sangria is a delicious drink with a blend of red wine and natural extracts.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY Blend of red grapes	STYLE Red wine based Sangria
ALCOHOL GRADUATION 7%	SERVING TEMPERATURE Chilled with ice cubes and slices of lemon, orange, strawberries or apple to bring an additional zing! It also tastes great mixed with tonic water or lemonade.

Tasting Notes

Cherry red color, very bright . Intense aromas of ripe red fruit. The notes of raspberry and orange suggest a fresh, sweet and fruity drink. It has a slightly sweet, friendly with a nice entry on the palate.

Food Pairing

A party drink that is perfect for sharing. Serve with paella, tapas or just olives and almonds.

Technical Information

Before bottling, sangria is pasteurised to ensure maximum hygienic conditions and preserve its colour, aroma and flavours.



Other

Sangría Peñasol Prisma 5% Alcohol

Sangría is the typical summer drink enjoyed on gorgeous Spanish beaches and around the world. A delicious blend of red wine and natural extracts are carefully crafted to produce this classic Spanish Sangria.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY

Blend of red grapes

STYLE

Red wine based Sangria

ALCOHOL GRADUATION

5%

SERVING TEMPERATURE

Chilled with ice cubes and slices of lemon, orange, strawberries or apple to bring an additional zing! It also tastes great mixed with tonic water or lemonade.

Tasting Notes

Fresh and fruity with aromas of orange peel and cherry

Food Pairing

A party drink that is perfect for sharing. Serve with paella, tapas or just olives and almonds.

Technical Information

Sangria undergoes a process of pasteurization, which preserves the qualities of colour, aroma and flavour.”



Technical Information

Before bottling, sangria is pasteurised to ensure maximum hygienic conditions and preserve its colour, aroma and flavours.

Other

Sangría Peñasol PET

Sangria is the typical summer drink to enjoy on beautiful Spanish beaches or anywhere in the world. Classic sangria is a delicious drink with a blend of red wine and natural extracts.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY

A selection of red grapes

STYLE

Red wine based Sangria

ALCOHOL GRADUATION

7%

SERVING TEMPERATURE

Chilled with ice cubes and slices of lemon, orange or apple to bring an additional zing! It also tastes great mixed with tonic water or lemonade.

Tasting Notes

Very bright cherry red. Intense aromas of citrus fruits mixed with ripe red fruits. A gentle palate slightly sweet and very pleasant.

Food Pairing

A perfect drink to share at informal meetings. Ideal for snacks, party cocktails or between meals.

Other

Sangría Peñasol 3 Litres Bag-in-Box

Sangría is the typical summer drink to enjoy on beautiful Spanish beaches or anywhere in the world. Classic sangria is a delicious drink with a blend of red wine and natural extracts.



Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY

Blend of red grapes

STYLE

Red wine based Sangria

ALCOHOL GRADUATION

7%

SERVING TEMPERATURE

Chilled with ice cubes, slices or chunks of lemon, orange, strawberry or apple to give it a personal touch. It also combines to perfection with tonic water or lemonade.

Tasting Notes

Very bright cherry red. Intense aromas of citrus fruits mixed with ripe red fruits. A gentle palate slightly sweet and very pleasant.

Food Pairing

A perfect drink to share at informal meetings. Ideal for snacks, party cocktails or between meals

Technical Information

Before bottling, sangria is pasteurised to ensure maximum hygienic conditions and preserve its colour, aroma and flavours.



Other

Peñasol Red Grape Juice

Grape juice or must is a type of sweet, vitamin rich juice with diuretic properties. Another excellent way to enjoy grapes at every age.

Region

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VARIETY

A selection of red grapes

STYLE

Red grape juice

ALCOHOL GRADUATION

Non alcoholic.

SERVING TEMPERATURE

Chilled or with ice cubes.

Tasting Notes

Deep garnet with aromas from crushed grapes. Pleasant and refreshing flavours from perfectly ripe grapes.

Food Pairing

A great way to start the day as part of a breakfast full of energy. It combines well with starters, tapas or desserts.

Technical Information

Its grapes undergo a soft pressing with pneumatic presses to obtain a natural and quality grape juice. The juice is bottled with the maximum standards of hygiene and safety, to maintain its qualities of colour, aroma and flavour.



Other

Peñasol White Grape Juice

Grape juice or must is a type of sweet, vitamin rich juice with diuretic properties. Another excellent way to enjoy grapes at every age.

Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY

A selection of white grapes

STYLE

White grape juice

ALCOHOL GRADUATION

Non alcoholic.

SERVING TEMPERATURE

Chilled or with ice cubes.

Tasting Notes

Deep garnet with aromas from crushed grapes. Pleasant and refreshing flavours from perfectly ripe grapes.

Food Pairing

A good way to start the day as part of a breakfast full of energy. Good for starters, tapas, and desserts.

Technical Information

Its grapes undergo a soft pressing with pneumatic presses to obtain a natural and quality grape juice. The juice is bottled with the maximum standards of hygiene and safety, to maintain its qualities of colour, aroma and flavour.