

Varietal Wine

Soldepeñas Red

Red 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.

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	STYLE
Tempranillo and Grenache	**Still Wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12%	**14-16º C.**

Tasting Notes

Elegant garnet red color with fruity aromas. On the palate has a pleasing and harmonious aftertaste.

Food Pairing

It is consumed with all kinds of meals, especially rice, meat sauces and stews.

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 22-22ºC C and the result is a fruity and balanced wine.



Varietal Wine

Soldepeñas Red Litre

Soldepeñas Red 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 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 and grenache.**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **12-14 ºC**

Tasting Notes

Cherry colour with aromas of red fruits. Balanced on the palate, fine, light and soft.

Food Pairing

Goes well with pasta, rice, meat in sauce or gilled and salads with semi-cured cheese.

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. The fermentation takes place in stainless steel tanks for 10 days at 22-24°C to reach the right balance between tannins and fruit.



Varietal Wine

Soldepeñas White

White Soldepeñas takes its name of the place where it is made: the sunny Valley of the Stones, the old name of Valdepeñas, the valley of the river Jabalon. 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 sucha 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 **Betweeen 8- 10º C.**

Tasting Notes

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

Food Pairing

It is ideal to accompany light dishes, especially fish, soup, poultry, seafood and all kinds of starters.

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. Fermentation takes place at 14-16º C and the result is a fruity and elegant wine.



Varietal Wine

Soldepeñas White Litre

White 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 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 sucha 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 **Between 8 – 10º C**

Tasting Notes

Lemon colour with fruity notes that turn lively and fresh on the palate.

Food Pairing

It is ideal to accompany fish, salads and creams.

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. Fermentation takes place at 14-16º C and the result is a fruity and elegant wine.



Varietal Wine

Soldepeñas Rosé

Soldepeñas Rosé 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 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 **8-10ºC.**

Tasting Notes

A characteristic rosé: light, clean, fresh and fruity. It maintains Tempranillo's original aromas of red fruits. It has a well-balanced palate, refreshing and with a long-lasting finish.

Food Pairing

Ideal with seafood, fish dishes and soups.

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 the skins for 8-10 hours. Fermentation in stainless steel tanks at 16-18oC for 10-12 days results in a light, clean and fruity wine.



Varietal Wine

Soldepeñas Rosé Litre

Soldepeñas Rosé 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 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 **8-10ºC.**

Tasting Notes

Bright pink, with aromas of watermelon and cherries. Pleasant on the palate and with a harmonious aftertaste.

Food Pairing

Enjoy it with soups, fish 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 16-18oC for 10-12 days results in a light, clean and fruity wine.