

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 sucha 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 **12.5%**	SERVING TEMPERATURE **Best served between 15 and 17ºC.**

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.