



## Others

### 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 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

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.