



Others

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.