

Peñasol Red Slim

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.