



## Others

### Peñasol Rosé Prisma

Peñasol Rosé 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  
**12%**

SERVING TEMPERATURE  
**12 -14º C.**

#### Tasting Notes

Excellent pink wine, with hints of ripe currant, fruity and fresh with a soft palate. The nose is intense and very inviting with aromas of cherries, raspberries and red currants.

#### Food Pairing

A perfect companion to soups, fish dishes 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.