

Varietal Wine

Peñasol Tempranillo Litre

Peñasol is one of the most emblematic brands of Félix Solís. It is present in the international market and fulfils the company's aim of offering quality wines at an accessible price for everyone. 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 sucha 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
Its optimum temperature range is between 14 and 16°C.

Tasting Notes

Spain's signature red grape at its finest. This wine shows a deep garnet hue and a rounded, pleasant palate.

Food Pairing

It's a flexible companion to a wide range of dishes, especially red meats, pâtés, and rice-based meals.

Technical Information

The 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 2-3 days. Fermentation in stainless steel tanks at 22-24°C results in a perfect balance of fruit and tannins.