Varietal Wine

Peñasol Tempranillo

Tempranillo grapes mature to their best under the sun and the chilly nights in “Valley of the Rocks” (Valle de las Peñas).

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 **Between 15-18ºC**

Tasting Notes

Elegant garnet red with fruity aromas. On the palate it has a pleasing and harmonious taste.

Food Pairing

Goes well with all kinds of meals, especially rice, meat sauces and stews.

Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. Then, the grapes undergo a cold maceration period of 3 – 4 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 22-24oC for 10 days to achieve the perfect balance between tannins and fruit.