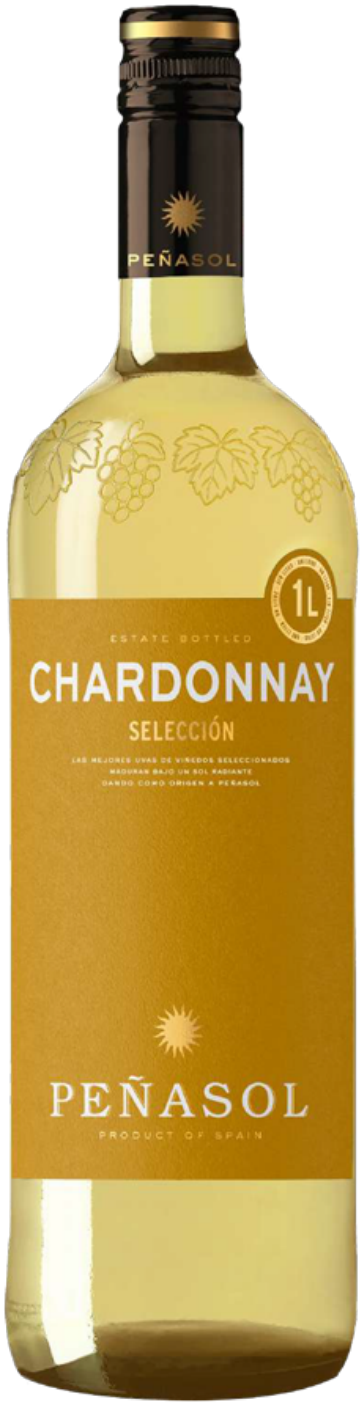

Varietal Wine

Peñasol Chardonnay 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.

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
Chardonnay

STYLE
Still Wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
Best served between 10 and 12ºC.

Tasting Notes

Pale yellow with golden reflections. Delicate aromas of apple, peach, fennel, and tropical fruits, all resting on a subtle mineral backdrop. Fresh, clean, and elegant on the palate.

Food Pairing

A perfect match for tapas, seafood, soft cheeses, and light pasta dishes.

Technical Information

Grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a short period of cold maceration of around 6 hours. This is followed by the must fermentation at 18 ºC in stainless steel tanks for an average period of 10 days. Finally, the wine completes a short ageing period on lees for around two months.