



## Vino de la Tierra de Castilla Peñasol White

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

### Region

Like France’s Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographic indicator for wines from the autonomous region of Castilla-La Mancha. This is a region at an altitude of 700m covered with limestone and argillaceous soils that endure scarce rain falls.

VARIETY  
**Airen**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**12%**

SERVING TEMPERATURE  
**Between 7-9° C**

### Tasting Notes

Pale citrus yellow, with a nose that carries intense aromas of white flowers and fruits. Its palate is creamy and soft with hints of herbs and citrus fruits.

### Food Pairing

The perfect accompaniment to fish, seafood and salads.

### 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. Fermentation takes place at 14-16 °C in stainless steel tanks for 10-12 days.