



Varietal Wine

Soldepeñas Rosé

Soldepeñas Rosé 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 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 such 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
11%

SERVING TEMPERATURE
8-10°C.

Tasting Notes

A characteristic rosé: light, clean, fresh and fruity. It maintains Tempranillo's original aromas of red fruits. It has a well-balanced palate, refreshing and with a long-lasting finish.

Food Pairing

Ideal with seafood, fish dishes and soups.

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 the skins for 8-10 hours. Fermentation in stainless steel tanks at 16-18°C for 10-12 days results in a light, clean and fruity wine.