

Varietal Wine

Soldepeñas Rosé Litre

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 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 **11%**	SERVING TEMPERATURE **8-10ºC.**

Tasting Notes

Bright pink, with aromas of watermelon and cherries. Pleasant on the palate and with a harmonious aftertaste.

Food Pairing

Enjoy it with soups, fish and seafood.

Technical Information

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