

Soldepeñas Red



Varietal Wine

Soldepeñas Red

Red Soldepeñas takes its name of the place where it is made: the sunny Valley of the Stones, old name of Valdepeñas, the valley of the river Jabalon. The wine is made of tempranillo grapes, the autochthonous 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 and Grenache

STYLE
Still Wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
14-16° C.

Tasting Notes

Elegant garnet red color with fruity aromas. On the palate has a pleasing and harmonious aftertaste.

Food Pairing

It is consumed with all kinds of meals, especially rice, meat sauces and stews.

Technical Information

Grapes undergo strict controls in the vineyards to decide the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. Must remains in contact with skins for 2-3 days. Fermentation is done in stainless steel tanks at 22-22°C C and the result is a fruity and balanced wine.