Varietal Wine

Peñasol Rosé 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. 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 sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY	STYLE
Tempranillo	**Still Wine.**
ALCOHOL GRADUATION	SERVING TEMPERATURE
11%	**8-10ºC.**

Tasting Notes

Elegant pink wine with hints of red fruits. Light and fresh on the palate.

Food Pairing

Soups, fish and seafood are perfect to pair with this wine.

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 8-10 hours. Fermentation is done in stainless steel tanks at 16-18ºC during 10-12 days, and the result is a light, clean and fruity wine.