Soldepeñas Red Litre

Varietal Wine / 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.

T GRAPE

Tempranillo and grenache.

* STYLE

Still wine

REGION

The area of Castilla - La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines are made with one type of grape. Airén and tempranillo are the most characteristic grapes of this area.

TASTING NOTES

This wine has cherry color with aromas of red fruits. It is balanced on the palate, nice, light and soft.

FOOD PAIRING

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

°C ALCOHOL CONTENT

12°

BEST SERVED

12-14 °C

i 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.