Peñasol Red Prisma

Varietal Wine / Red





Red Peñasol 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

100% Tempranillo

* 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

Deep red in colour with purple tones; this wine has aromas of red and black berries, with hints of violets.

FOOD PAIRING

This wine is ideal to eat with rice, pasta and stewed meat.

°C ALCOHOL CONTENT

12.5°

8 BEST SERVED

Between 12- 16° 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.