

# Peñasol Rosé

Vino de la Tierra de Castilla / Rosé



Tempranillo grapes mature to its best under the sun (sol) of the "valley of the stone" (Valle de las peñas) and the fresh cold nights in this region.

**GRAPE**  
Tempranillo

**STYLE**  
Still wine

**REGION**  
Like France's Vins de Pays, Vino de la Tierra de Castilla is a Spanish geographical indication for wines located in the autonomous region of Castile La Mancha. The limestone and argillaceous soils are at an altitude of 700 metres and rain fall is scarce.

**TASTING NOTES**  
Deep pink in colour with aromas of fresh fruit with hints of red berries. The palate is light and balanced with fresh and fruity characters.

**FOOD PAIRING**  
Ideal with seafood, fish dishes and vegetable soups.

**ALCOHOL CONTENT**  
12°

**BEST SERVED**  
Best served cold between 8-12° C

**TECHNICAL INFORMATION**  
Strict controls on ripening are respected in order to obtain a well-balanced wine with just the right levels of sweetness and acidity. Firstly the wine undergoes a short period of cold maceration that lasts between 8 to 10 hours. Next, fermentation takes place at a controlled temperature of 16-18° C for up to 10-12 days, resulting in a light, clean and fruity wine.

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