

# Peñasol Red

Vino de la Tierra de Castilla / Red



Tempranillo and Grenache 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

50% Tempranillo and 50% Grenache

## \* 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 red in colour with purple tones; this wine has aromas of red and black berries, with hints of violets. The palate has concentrated black fruits and a perfect balance of fruit and rounded tannins.

## 🍷 FOOD PAIRING

A perfect accompaniment to meat or game dishes (deer or venison) or pâtés.

## °C ALCOHOL CONTENT

12,5°

## 🍷 BEST SERVED

Between 15-18°C

## i TECHNICAL INFORMATION

The strict controls on ripening are respected in order to obtain a well-balanced wine with just the right levels of sweetness and acidity. The must undergoes a period of cold maceration allowing the juice and skins to be in contact for up to 3 to 4 days. Fermentation takes place in stainless steel tanks at a controlled temperature that does not rise above 22-24 °C for up to 10 days in order to retain the optimum balance of tannins and fruit.