



Varietal Wine

Soldepeñas Red Litre

Soldepeñas Red takes its name from the place where it has been elaborated: the sunny Valley of the Rocks, the ancient name of Valdepeñas, by the river Jabalon's banks. The wine is made from Tempranillo, the indigenous grape from Castilla-La Mancha.

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. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Tempranillo and grenache.

STYLE
Still wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
12-14 °C

Tasting Notes

Cherry colour with aromas of red fruits. Balanced on the palate, fine, light and soft.

Food Pairing

Goes well with pasta, rice, meat in sauce or gilled and salads with semi-cured cheese.

Technical Information

The grapes undergo strict controls on the vineyards to determine the correct moment to be harvested and transformed into a wine with the right amount of sugar and acidity. The must macerates in contact with skins for 2-3 days. The fermentation takes place in stainless steel tanks for 10 days at 22-24°C to reach the right balance between tannins and fruit.