

Peñasol Rosé Sec

Other / Sparkling



Peñasol Rosé Sec is made of tempranillo grapes from controlled vineyards in the area of Valdepeñas.

GRAPE

Tempranillo

STYLE

Gasified rosé 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, grape juice and sangrias are made in this great wine region. Airén and tempranillo are the most characteristic grapes of this area

TASTING NOTES

Light pink colour with orange reflections, and a fine and durable bubble. It combines aromas of strawberries and other red berries, smooth texture and moderate acidity.

FOOD PAIRING

Perfect on its own as a starter, to be enjoyed with sweet desserts and fruit, cheese salads, or salted nuts.

ALCOHOL CONTENT

10.5°

BEST SERVED

Best served chilled (6-9°C)

TECHNICAL INFORMATION

A selected rosé wine is used as a base. This wine is made under the strictest quality controls and thanks to the latest technology, following the traditional process of rosé wine-making. Afterwards, CO2 is added in the right way to achieve a final product with a fine and elegant bubble, good acidity and the maximum fruit expression.