PEÑASCAL ROSÉ



The Peñascal brand is the undisputed leader in Spain.

Premium packaging reinforces the heritage of the brand whilst also transmitting modern feel.

Winning style, high quality, 100% Tempranillo from our own estate and the distinctive bottle makes it stand out.



Region: Produced and bottled in Laguna de Duero (Valladolid)

Type of wine: Off-Dry Rosé wine (residual sugar: 24g/L)

Grape variety: 100% Tempranillo

Grape source: Our own 300Ha estate near Medina del Campo, Valladolid.

Vinification: The majority of the wine is made from gentle pressings and a small percentage from saignée (bleeding). Followed by cold fermentation with a variety of selected yeasts to maximise red fruit flavours and freshness.

Tasting note:

This fresh, fruity and fun rosé wine has a rich off-dry taste like strawberries.

Serving suggestions:

Serving temperature: 10° - 12° C aprox.

Gastronomy: The natural bubbles make it a particularly pleasant drink on its own, but it can also go well with many light dishes such as salads, rice and pasta.



Bodegas Peñascal. Ctra. Valladolid - Segovia (CL 602) Km 7.3 Laguna de Duero, Valladolid - España - www.penascal.es

Main offices. Calle Anabel Segura 11. Edif Albatros D. 4° 28108 Alcobendas - Madrid. Tel: 91 500 60 00. Fax: 91 500 60 06 www.habarcelo.es