

D.O. La Mancha

Soliera Rosé

The warm sun of La Mancha gives Soliera their unique character.

VEGANO

Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **11%**	SERVING TEMPERATURE **Best served 8-10ºC**

Tasting Notes

Vibrant in colour, this wine is fresh and well-balanced withe juicy red berry flavours.

Food Pairing

Perfect with starters, seafood and lighter meat dishes.

Technical Information

Only the best grapes are picked for this wine, which is then elaborated with traditional methods. The grapes undergo maceration at low temperature for 8 to 10 hours. Fermentation takes place at 16 ºC in stainless steel tanks for around 12-14 days to produce a light, clean and fruity wine.