

Los Molinos Crianza

D.O. Valdepeñas / Red



Only the very best Tempranillo grapes are selected to create this sophisticated wine that is full of the luscious notes of vanilla and spices.

GRAPE

100% Tempranillo

STYLE

Still wine

REGION

Valdepeñas takes its name from the ancient city of the same name that lies in a sun-baked river valley dotted with small rocky formations – Val de peñas (Valley of Rocks). Located south of Castile-La Mancha in central Spain, it is almost completely encircled by the La Mancha Denominación de Origen (D.O.) and borders Andalusia to the south. The climate is extreme – temperatures reach 40 °C in summer and up to -10 °C in winter. The future of the D.O. lies with its red wines made from Tempranillo, which has the capacity to age well in crianzas, reserves and gran reserves.

TASTING NOTES

Deep ruby red in colour with ripe cherry hues. On the nose, the wine has powerful black fruit aromas, vanilla and spices. Pleasant and soft on the palate with a good tannic expression and a lovely long finish. Best consumed from 5 to 6 years.

FOOD PAIRING

Ideal to serve with any grilled meat, game, fowl and cheese.

ALCOHOL CONTENT

13°

BEST SERVED

Between 16-17 °C

TECHNICAL INFORMATION

The grapes are carefully selected and fermented at a controlled temperature to ensure the optimum maximum aromatic potential before further post ferment maceration time to develop its characteristic colour, flavours and tannins. Finally the wine is aged for 6 months in American oak barrels before bottling. The bottles are then aged for 2 years.