# Los Molinos Gran Reserva

FELIX SOLIS

D.O. Valdepeñas / Red









Only the very best Tempranillo grapes are selected from our own vineyards to create this sophisticated Los Molinos Gran Reserva that is full of the luscious notes of vanilla and spices.

#### T GRAPE

100% Tempranillo

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 amber tones. On the nose, aromas of complex aromas of dignified wood, vanilla and red fruit. Dry and warm on the palate, the Gran Reserve maintains perfect tannic balance and a pleasant bouquet.

#### FOOD PAIRING

A perfect accompaniment to lamb chops, pies, medium matured hard cheeses such as Manchego or old Gouda) and dates wrapped

#### °C ALCOHOL CONTENT

13°

## & BEST SERVED

Between 16-17 °C

## **TECHNICAL INFORMATION**

The grapes are carefully selected and fermented at a controlled temperature (26-28°C) 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 18 months in American oak barrels before bottling. The bottles are then aged in our cellar for 3 to 6 years

## **ABOUT THIS WINE**

"A Gran Reserva aged for 2 years in American oak barrels and 3-6 in the bottle before release. This aromatic wine from a tiny area in La Mancha tastes of moderate smooth tannins and vanilla. It is medium bodied with flavours of red fruit. Unlike Rioja wines, here the Tempranillo grape is smoother and takes on quite a bit of oak. It's a great price for a Gran Reserva and tasty too (and people can say "oooh a Gran Reserva", and you can be all "it's just a little something I picked up", and they can exclaim "that's so totally thoughtful...etc etc."

## Pull the cork

Los Molinos Gran Reserva 2009: "Dusty, fleshy, chocolate, raspberry liquor and morello cherry". International Wine Challenge 2015

## T LATEST AWARDS

2015 Mundus Vini: Los Molinos Gran Reserva 2009

#### SILVER

2015 AWC Vienna Competition: Los Molinos Gran Reserva 2009 GOLD

2015 Berliner Wein Trophy: Los Molinos Gran Reserva 2009

BRONZE

2015 International Wine and Spirits: Los Molinos Gran Reserva 2009

#### BRONZE

2015 International Wine Challenge: Los Molinos Gran Reserva 2009

2015 Decanter World Wine Awards: Los Molinos Gran Reserva 2009