

D.O. Valdepeñas

Los Molinos Tempranillo

Don Quixote battled the giants that turned out to be windmills, and that currently compose the most typical image of La Mancha in history books. The giants were baptized with the names of Burleta, Infante and Sardinero. Los Molinos Tempranillo uses a selection of grapes to create a light and harmonious wine full of red fruit flavours.

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas – Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. It experiences extreme weather conditions, with temperatures reaching up to over 40 ºC in the summer and dropping to as low as -10 ºC in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 14-16ºC**

Tasting Notes

Deep cherry red with ripe summer fruit flavours on the palate. An elegant, soft and fruity red wine with a well-balanced finish.

Food Pairing

Ideal served on its own or paired with roast or grilled meats, cheese or paté.

Technical Information

Its grapes are carefully selected and fermented at a controlled temperature around 22 to 24ºC in stainless steel tanks. The feeling of volume and sweet tannins are achieved by malolactic fermentation.



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Los Molinos Airén – Verdejo

Don Quixote battled the giants that turned out to be windmills, and that currently compose the most typical image of La Mancha in history books. The giants were baptized with the names of Burleta, Infante and Sardinero. Los Molinos airen – verdejo is the result of a careful selection of the very best grapes. Despite its young character, it exhibits a good structure.

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VARIETY **Airen and Verdejo**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Chilled 8-10ºC**

Tasting Notes

An attractive pale lemon colour, with flavours of white flowers, fresh peach and ripe tropical fruits. This is a crisp and fruity white wine, perfect for any occasion.

Food Pairing

Serve with light starters, chicken or fish dishes.

Technical Information

It is mostly harvested at night so that low temperatures below 12oC help to preserve the aromas of this variety. Every stage of cultivation and elaboration is carefully controlled to prevent oxidation. The grapes macerate at low temperature to obtain the variety's maximum expression. Then, fermentation takes place at approximately 14-16oC for up to 12-15 days to draw this variety's maximum aromatic potential.



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Los Molinos Rosé

Don Quixote battled the giants that turned out to be windmills, and that currently compose the most typical image of La Mancha in history books. The giants were baptized with the names of Burleta, Infante and Sardinero. Los Molinos Rosé is as delicate and fresh wine as a white, but with the structure of a good red.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Between 8-10ºC**

Tasting Notes

A characteristic rosé: light, clean, fresh and fruity. It maintains Tempranillo's original aromas of red fruits. It has a well-balanced palate, refreshing and with a long-lasting finish.

Food Pairing

Ideal for seafood, fish dishes and soups.

Technical Information

The grapes are harvested in September. This wine is elaborated according to traditional rosé methods and a careful control of every phase of the process. The grapes undergo maceration for a short period of 4 to 6 hours at low temperature. Then, the fermentation takes place at 15 – 17 oC to obtain the characteristic colour and aromas of the rosé wines from this region.



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Los Molinos Reserva

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

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 16-17 ºC**

Tasting Notes

This ruby-red wine is vinified from Tempranillo grapes, aged in oak barrels and later matured in teh bottle. The aromas are deep and fresh with lovely hints of vanilla, sppice and fruit. Soft tannins envelop this full-bodied wine.

Food Pairing

All grilled meats, game or cured cheese.

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 polished tannins. Finally the wine is aged in American oak barrels before bottling. The bottles are then aged in our cellar.

Awards

GOLD
2024 Berliner Wine Trophy: Los Molinos Reserva 2019
SILVER
2024 Mundus Vini: Los Molinos Reserva 2019



D.O. Valdepeñas

Los Molinos Gran Reserva

With a view to ensuring optimal results, this wine is made from carefully selected Tempranillo grapes, that yield a sophisticated and elegant wine.

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 18-20ºC**

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

Red meats, game and strong cheeses.

Technical Information

The grapes are carefully selected and fermented at a controlled temperature (26-28ºC) 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 in American oak barrels before bottling. The bottles are then aged in our cellar.

Awards

GOLD

2025 Berliner Wine Trophy: Los Molinos Gran Reserva 2018
2024 Mundus Vini: Los Molinos Gran Reserva 2018 – **BEST OF SHOW VALDEPEÑAS**
2024 Berliner Wine Trophy: Los Molinos Gran Reserva 2018