



D.O. Valdepeñas Los Molinos Crianza

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

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. The area is almost entirely encircled by both La Mancha Denominación de Origen on the North border and Andalusia on its Southern limits. It experiences extreme weather conditions, with temperatures reaching up to over 40 °C in the summer and dropping to as low as -10 °C 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.

VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 16-17 °C

Tasting Notes

Brilliant ruby in colour, the wine has fresh fruit aromas typical of the Tempranillo varietal, which are enhanced by wood and spices which result from a period spent ageing in oak barrels. The palate is full-bodied, complex with a long smooth finish.

Food Pairing

Ideal to serve with all types of meat, cheese and paté.

Technical Information

Fermentation takes place under controlled temperature to make sure the maximum aromatic and tannic potential of the Tempranillo grapes is extracted. Finally, the wine is aged for 6 months in American oak barrels before bottling. After bottling, it finishes its ageing process in our cellars for around 2 years, far beyond any of the requirements by the Denominación de Origen regulations for a crianza.