

Los Molinos Tempranillo

D.O. Valdepeñas / Red



Los Molinos Tempranillo is made using carefully selected grapes to create a light and harmonious wine full of red fruit flavours.

🍷 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 colour. Fresh floral aromas with soft ripe red fruit flavours. On the palate, the fruit combines with a sweet tannic sensation. A light and delicate Tempranillo with good balance and lovely long finish.

🍷 FOOD PAIRING

Fantastic with tapas, meat, rice, patés and a great compliment to a BBQ.

°C ALCOHOL CONTENT

12.5°

🍷 BEST SERVED

Between 14-16°C

📄 TECHNICAL INFORMATION

Fermentation takes place at a controlled temperature (22-24°C), designed to enhance the aromatic potential of the Tempranillo grape. The sweet tannins are achieved by carrying out the malolactic fermentation.