

Los Molinos Rosé

D.O. Valdepeñas / Rosé



Los Molinos Rosé is as delicate and fresh as a young white but at the same time has the structure of a good red.

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

With its characteristic rosé colour, this is a wine that is light, clean, fresh, and fruity. It maintains its original aroma of fresh berry fruit on the nose, which is typical of the Tempranillo variety. On the palate it is well-balanced, refreshing and has a clean, long-lasting finish.

FOOD PAIRING

Ideal with seafood, fish dishes and soups.

ALCOHOL CONTENT

12°

BEST SERVED

Between 12-14°C

TECHNICAL INFORMATION

The grapes were harvested in September. Los Molinos Rosado Tempranillo is made using the traditional rosé method, combining the latest technology with careful attention to detail during each stage of the process. The grapes undergo controlled maceration, prior to fermentation, which allows the skins to impart colour and give the wine its characteristic rosé colour.