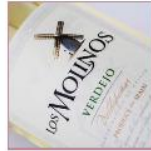


Los Molinos Verdejo

D.O. Valdepeñas / White



In Spain the Verdejo variety is a byword for a fruity, light white wine that gives real pleasure! Los Molinos Verdejo is the result of a careful selection of the very best grapes. Although, it is a young wine, it has great structure.

🍷 GRAPE

100% Verdejo

* 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

Pale lemon in colour with golden hues. This fresh and intense wine has floral and fruity aromas. A rich smooth body with balanced acidity with hints of fennel, herbs, citrus, melon and peach on the palate.

🍷 FOOD PAIRING

Great match with fresher, lighter cuisine especially fish and seafood dishes from sushi to calamari. The wine is also perfect with the traditional roast sucking pig.

°C ALCOHOL CONTENT

12

🍷 BEST SERVED

Chilled 8-10°C

i TECHNICAL INFORMATION

Much of the harvest is done at night to guarantee temperatures of below 12°C to ensure the maximum potential of the Verdejo grape. Every step of the winemaking process includes careful handling so that oxidation of the juice and wine is avoided. Maceration with the skins is carried out at a low temperature. The fermentation takes place at approximately 14-16 °C for up to 12-15 days, in order to obtain the maximum aromatic potential.