



D.O. Valdepeñas Los Molinos Rosé

Los Molinos

Region

Los Molinos is a wine produced in the D.O. Valdepeñas region of Spain. It is made from the Tempranillo grape variety. The wine is aged for 10 months in oak barrels. It is a rosé wine with a light red color and a fresh, fruity flavor. It is suitable for drinking at 10-12°C. It is a wine that is produced in the Valdepeñas region of Spain. It is made from the Tempranillo grape variety. The wine is aged for 10 months in oak barrels. It is a rosé wine with a light red color and a fresh, fruity flavor. It is suitable for drinking at 10-12°C. It is a wine that is produced in the Valdepeñas region of Spain. It is made from the Tempranillo grape variety. The wine is aged for 10 months in oak barrels. It is a rosé wine with a light red color and a fresh, fruity flavor. It is suitable for drinking at 10-12°C.

VARIETY
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STYLE
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ALCOHOL GRADUATION
10-12°C

SERVING
TEMPERATURE

Tasting Notes

The wine has a light red color and a fresh, fruity flavor. It is suitable for drinking at 10-12°C. It is a wine that is produced in the Valdepeñas region of Spain. It is made from the Tempranillo grape variety. The wine is aged for 10 months in oak barrels. It is a rosé wine with a light red color and a fresh, fruity flavor. It is suitable for drinking at 10-12°C.

Food Pairing

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Technical Information

Los Molinos