



D.O. Valdepeñas Los Molinos Tempranillo

Los Molinos Tempranillo

Region

Valdepeñas is a Denominación de Origen (D.O.) in the region of Castilla-La Mancha, Spain. It is known for its Tempranillo wine, which is typically aged in oak barrels for 10 to 15 years. The wine is characterized by its deep red color, rich flavors, and high acidity. It is often paired with traditional Spanish dishes such as lamb chops and rabbit.

VARIETY
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STYLE
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ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
14-16°C

Tasting Notes

The wine has a deep red color and a rich, complex flavor profile. It features notes of dark fruit, spices, and a hint of oak. The acidity is well-balanced, and the wine has a long, smooth finish.

Food Pairing

BBQ

Technical Information

(22-24)