

FelixSolis

D.O. Valdepeñas

Los Molinos Airén – Verdejo

Don Quixote battled the giants that turned out to be windmills, and that currently compose the most typical image of La Mancha in history books. The giants were baptized with the names of Burleta, Infante and Sardinero. Los Molinos airen – verdejo is the result of a careful selection of the very best grapes. Despite its young character, it exhibits a good structure.

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas – Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. It experiences extreme weather conditions, with temperatures reaching up to over 40 ºC in the summer and dropping to as low as -10 ºC in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.

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VARIETY **Airen and Verdejo**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Chilled 8-10ºC**

Tasting Notes

An attractive pale lemon colour, with flavours of white flowers, fresh peach and ripe tropical fruits. This is a crisp and fruity white wine, perfect for any occasion.

Food Pairing

Serve with light starters, chicken or fish dishes.

Technical Information

It is mostly harvested at night so that low temperatures below 12oC help to preserve the aromas of this variety. Every stage of cultivation and elaboration is carefully controlled to prevent oxidation. The grapes macerate at low temperature to obtain the variety's maximum expression. Then, fermentation takes place at approximately 14-16oC for up to 12-15 days to draw this variety's maximum aromatic potential.