

Felix Solis

D.O. Valdepeñas

Los Molinos Gran Reserva

With a view to ensuring optimal results, this wine is made from carefully selected Tempranillo grapes, that yield a sophisticated and elegant wine.

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 **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 18-20ºC**

Tasting Notes

Deep ruby-red in colour with amber tones. On the nose, aromas of complex aromas of dignified wood, vanilla and red fruit. Dry and warm on the palate, the Gran Reserve maintains perfect tannic balance and a pleasant bouquet.

Food Pairing

Red meats, game and strong cheeses.

Technical Information

The grapes are carefully selected and fermented at a controlled temperature (26-28ºC) to ensure the optimum maximum aromatic potential before further post ferment maceration time to develop its characteristic colour, flavours and tannins. Finally the wine is aged in American oak barrels before bottling. The bottles are then aged in our cellar.

Awards

GOLD

2025 Berliner Wine Trophy: Los Molinos Gran Reserva 2018
2024 Mundus Vini: Los Molinos Gran Reserva 2018 – **BEST OF SHOW VALDEPEÑAS**
2024 Berliner Wine Trophy: Los Molinos Gran Reserva 2018