

FelixSolis

D.O. Valdepeñas

Los Molinos Reserva

Only the very best Tempranillo grapes are selected to create this sophisticated wine that is full of vanilla and notes of spices.

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 16-17 ºC**

Tasting Notes

This ruby-red wine is vinified from Tempranillo grapes, aged in oak barrels and later matured in teh bottle. The aromas are deep and fresh with lovely hints of vanilla, sppice and fruit. Soft tannins envelop this full-bodied wine.

Food Pairing

All grilled meats, game or cured cheese.

Technical Information

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

Awards

GOLD
2024 Berliner Wine Trophy: Los Molinos Reserva 2019
SILVER
2024 Mundus Vini: Los Molinos Reserva 2019