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D.O. Valdepeñas

Los Molinos Rosé

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 Rosé is as delicate and fresh wine as a white, but with the structure of a good red.

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 **12%**	SERVING TEMPERATURE **Between 8-10ºC**

Tasting Notes

A characteristic rosé: light, clean, fresh and fruity. It maintains Tempranillo's original aromas of red fruits. It has a well-balanced palate, refreshing and with a long-lasting finish.

Food Pairing

Ideal for seafood, fish dishes and soups.

Technical Information

The grapes are harvested in September. This wine is elaborated according to traditional rosé methods and a careful control of every phase of the process. The grapes undergo maceration for a short period of 4 to 6 hours at low temperature. Then, the fermentation takes place at 15 – 17 oC to obtain the characteristic colour and aromas of the rosé wines from this region.