

FelixSolis

D.O. Valdepeñas

Los Molinos Tempranillo

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 Tempranillo uses a selection of grapes to create a light and harmonious wine full of red fruit flavours.

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	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5%	**Between 14-16ºC**

Tasting Notes

Deep cherry red with ripe summer fruit flavours on the palate. An elegant, soft and fruity red wine with a well-balanced finish.

Food Pairing

Ideal served on its own or paired with roast or grilled meats, cheese or paté.

Technical Information

Its grapes are carefully selected and fermented at a controlled temperature around 22 to 24ºC in stainless steel tanks. The feeling of volume and sweet tannins are achieved by malolactic fermentation.