



D.O. Valdepeñas Los Molinos Tempranillo

Los Molinos Tempranillo

Region

Los Molinos Tempranillo is a wine produced in the Valdepeñas region of Spain. It is made from the Tempranillo grape variety. The wine is aged for 10 months in oak barrels. It is a red wine with a medium body and a moderate alcohol content of 12.5%. It is best served at a temperature of 14-16°C. It is a wine that is well-suited for pairing with a variety of dishes, including red meat, poultry, and seafood.

VARIETY
□□

STYLE
□□□□

ALCOHOL GRADUATION
12.5%

SERVING
TEMPERATURE
14-16°C

Tasting Notes

Los Molinos Tempranillo is a wine that is well-suited for pairing with a variety of dishes, including red meat, poultry, and seafood. It is a wine that is well-suited for pairing with a variety of dishes, including red meat, poultry, and seafood.

Food Pairing

Los Molinos Tempranillo is a wine that is well-suited for pairing with a variety of dishes, including red meat, poultry, and seafood. It is a wine that is well-suited for pairing with a variety of dishes, including red meat, poultry, and seafood.

Technical Information

Los Molinos Tempranillo is a wine that is well-suited for pairing with a variety of dishes, including red meat, poultry, and seafood. It is a wine that is well-suited for pairing with a variety of dishes, including red meat, poultry, and seafood.