



D.O. Valdepeñas Los Molinos Airén - Verdejo

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 Burlleta, Infante and Sardinero. Los Molinos airén - verdejo is the result of a careful selection of the very best grapes. Despite its young character, it exhibits a good structure.

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. The area is almost entirely encircled by both La Mancha Denominación de Origen on the North border and Andalusia on its Southern limits. It experiences extreme weather conditions, with temperatures reaching up to over 40 °C in the summer and dropping to as low as -10 °C 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.

VARIETY
Airen and Verdejo

STYLE
Still wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
Chilled 8-10°C

Tasting Notes

An attractive pale lemon colour, with flavours of white flowers, fresh peach and ripe tropical fruits. This is a crisp and fruity white wine, perfect for any occasion.

Food Pairing

Serve with light starters, chicken or fish dishes.

Technical Information

It is mostly harvested at night so that low temperatures below 12°C help to preserve the aromas of this variety. Every stage of cultivation and elaboration is carefully controlled to prevent oxidation. The grapes macerate at low temperature to obtain the variety's maximum expression. Then, fermentation takes place at approximately 14-16°C for up to 12-15 days to draw this variety's maximum aromatic potential.