



D.O. Valdepeñas

Los Molinos Vendimia Seleccionada

Los Molinos Vendimia Seleccionada is cuddled from the harvest, to the bottle. This wine is made from are elaborated with the Cencibel variety (Tempranillo), the best grape of the zone and present in the immense totality of wines of quality of our country. The bunches are carefully selected from old vines.

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
Tempranillo

STYLE
Still Wine

ALCOHOL GRADUATION
13.5%

SERVING TEMPERATURE
Between 15-18°C

Tasting Notes

Brilliant cherry red in colour with complex aromas of wild berries and a hint of seet spice. The palate has flavours of ripe prunes and blackberries with soft, ballanced tannins and a sily texture.

Food Pairing

A perfect companion to beef dishes, game, cheeses and patés.

Technical Information

The success in the elaboration obeys to the control of the maturation of the grape and the fermentation in a controlled temperature, in a way to conserve the aromas and primary flavours, and combine perfectly with the secondary aromas.