



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 known for its rich, dark color and complex flavors, including notes of black fruit, leather, and tobacco. It is typically aged in oak barrels for 10 to 12 months, which gives it a smooth texture and a hint of vanilla. The wine is best enjoyed at a temperature of 14-16°C and pairs well with a variety of dishes, including red meat, game, and aged cheese.

VARIETY
□□

STYLE
□□□□

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
14-16°C

📄 Tasting Notes

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❤️ Food Pairing

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📄 Technical Information

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