



Los Molinos Airen Verdejo

Placeholder text for the wine description.

Region

VARIETY
Placeholder text for the wine variety.

STYLE
Placeholder text for the wine style.

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
8-10°C

Tasting Notes

Placeholder text for the wine's tasting notes.

Food Pairing

Placeholder text for food pairing suggestions.

Technical Information

Placeholder text for technical information, including the word 'Verdejo'.



D.O. Valdepeñas
Los Molinos Crianza

Region

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VARIETY
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STYLE
Text in a placeholder box.

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
16-17 °C

Tasting Notes

Tasting notes description text in a placeholder box.

Food Pairing

Food pairing description text in a placeholder box.

Technical Information

Technical information description text in a placeholder box.



D.O. Valdepeñas Los Molinos Reserva

Region

Valdepeñas is a wine region in the province of Toledo, Spain. It is known for its red wine, primarily made from the Tinta de Toro grape variety. The region has a long history of wine production and is part of the D.O. Valdepeñas. The climate is continental, with hot summers and cold winters. The soil is primarily limestone and clay. The wine is typically aged in oak barrels for 10 to 15 years before being bottled.

VARIETY
Tinta de Toro

STYLE
Red wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
16-17 °C

Tasting Notes

The wine has a deep red color with a hint of purple. The nose is filled with aromas of dark fruit, including blackberry and plum, along with hints of vanilla and oak. The palate is full-bodied with a firm tannin structure and a long, smooth finish. The wine is well-balanced and shows excellent aging potential.

Food Pairing

Meat, game, cheese, and red meat dishes.

Technical Information

The wine is produced in the Valdepeñas region of Spain. It is made from 100% Tinta de Toro grapes. The wine is aged in oak barrels for 10 years. The alcohol content is 13%.

Awards

2019 Gillbert & Gaillard International Challenge: Los Molinos Reserva 2014



D.O. Valdepeñas Los Molinos Gran Reserva

Los Molinos, 2011

Region

Valdepeñas is a wine region in the south of Spain, known for its high-quality wines. It is a sub-region of the larger La Mancha region. The climate is continental, with hot summers and cold winters. The soil is primarily limestone and clay. The region is known for its traditional winemaking techniques and its focus on quality.

VARIETY
Tempranillo

STYLE
Red

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
18-20°C

Tasting Notes

The wine features a deep red color with a rich, velvety texture. The nose is filled with complex aromas of dark berries, spices, and a hint of leather. The palate is well-balanced, with a firm tannin structure and a long, elegant finish.

Food Pairing

Red meat, game, and aged cheeses.

Technical Information

26-28 months of aging in oak barrels. 18 months of bottle aging. 3-6 months of rest.

Awards

2018 AWC Vienna: Los Molinos Gran Reserva 2011
2018 Mundus Vini: Los Molinos Gran Reserva 2011