

BRUT

Sparkling Wines

TOP RANGE



BODEGAS VERDÚGUEZ

SOIL:

Central inland area with the unique Mediterranean Climate, combining dry summers with cold winters and dry wind. The vineyard is located at 722 meters above sea level (chalky, shallow soils).

WINEMAKING:

During the growing season, the grapes develop elegant aromas and flavours until ripe, when they are picked up from the vine. Once in the winery, grapes are pressed to obtain the must, which is poured into soaking tanks. Then, the alcoholic fermentation begins, after which it will age for 9 months. This wine is made through the *Champenoise* method (traditional), meaning that it will have a second fermentation once bottled.

TASTING NOTES:

This is a 50% Airen and 50% Chardonnay wine.

- **SIGHT:** Pale yellow sparkling with greenish hues. Light yet persistent bubbling.
- **AROMA:** Very intense in nose with a slight aroma of truffle.
- **TASTE:** Sharp and elegant, with secondary aromas. Clean taste, full, soft, well-balanced and pleasantly lingering finish.

CONSUMPTION ADVICE:

It matches perfectly with all types of appetizers, seafood and Asian foods.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

11,5%

50% Airen, 50% Chardonnay

BODEGAS VERDÚGUEZ

C/ Los Hinojosos, 1. Villanueva de Alcardete. (45810) Toledo / Spain.

Phone: +34 925 167 493 Fax: +34 925 166 148

www.bodegasverduguez.com export@bodegasverduguez.com