

BRUT
NATURE

Sparkling Wines
TOP RANGE



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:** Yellow-coloured with greenish shades.
- **AROMA:** Fresh and elegant with floral aromas, ripe fruit and citrus flavours.
- **TASTE:** Clean with sweet flavours, soft and refreshing, with notes of dried fruits. It has a long finish and an excellent balance.

CONSUMPTION ADVICE:

It matches perfectly with all types of snacks, seafood, sushi, meats, cheese and foie.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

11,5%

50% Airen, 50% Chardonnay

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