

BRUT ROSÉ

*Sparkling Wines*

MEDIUM 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, transforming sugar into alcohol at controlled temperature of 18°C, in order to retain its aromatic characteristics. After fermentation, the wine is filtered and stabilized. Micro-filtration is performed in order to sterilize it. CO2 is added to make it bubbly and then the wine is finally bottled.

### TASTING NOTES:

This sparkling wine produced with the best grapes is refreshing, fruity, smooth and elegant. This is a 80% Airen and 20% Moscatel wine.

- **SIGHT:** Beautiful and elegant strawberry-red colour, clean and bright.
- **AROMA:** Fresh and clean with fruity aromas of raspberry and strawberry.
- **TASTE:** Pleasant, fruity, fresh and well-balanced with a sweet finish with hints of strawberry and raspberries.

### CONSUMPTION ADVICE:

It matches perfectly with all types of appetizers, seafood, fish and desserts.

### SERVING TEMPERATURE:

Best served between 5° and 7°C.

### ALCOHOL VOLUME:

11%

80% Tempranillo, 20%  
Moscatel

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](http://www.bodegasverduguez.com) [export@bodegasverduguez.com](mailto:export@bodegasverduguez.com)