

BRUT WHITE

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 brut white sparkling wine has been produced with the best grape selection in order to obtain the highest quality. It is characterized by its elegant colour and sparkling bubbles.

This is a 80% Airen and 20% Moscatel wine.

- **SIGHT:** Bright yellow color, with green hues and persistent bubbles.
- **AROMA:** Fresh, intense and fruity with hints of ripe peach and apricot.
- **TASTE:** Refreshing and fruity with soft flavours in the mouth. Well-balanced, pleasant finish.

CONSUMPTION ADVICE:

It matches perfectly with all types of seafood, light sandwiches or salads.

SERVING TEMPERATURE:

Best served between 5° and 7°C.

ALCOHOL VOLUME:

11%

80% Airen, 20% Moscatel

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