

HIDALGO
CASTILLA

Chardonnay
SPECIAL SELECTION WINE



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:

This wine is made in the vineyard; grapes must be harvested at the exact time. Once the bunches are received at the winery, their fresh, ripe grapes are pressed in order to remove the stems. Part of the fermentation of this wine is made in oak barrels. Alcoholic fermentation will transform sugar into alcohol, after which temperature is controlled at 18°C to retain the aromatic characteristics. The wine is cleared and filtered afterwards to keep it clean and shiny. Finally, it is bottled with a high quality cork to ensure its adequate preservation.

TASTING NOTES:

This 100% Chardonnay wine has been elaborated with the best grape selection in order to get the top quality. Elegant oak-aged wine with tropical aromas, body and soft tones.

- **SIGHT:** Yellow color with golden glints. Clean and bright.
- **AROMA:** Great finesse and expression. Typical Chardonnay aroma with hints of smoked barrel fermentation.
- **TASTE:** Fresh fruit and great balance, slightly toasted with a sweet background. Tasteful and acid. Structured, very persistent, as it is a barrel-fermented Chardonnay

CONSUMPTION ADVICE:

Can be consumed with any kind of food, due to its lightness and harmony. It matches perfectly with soft cheeses, herbs, fish and seafood, poultry and creamy sauces.

SERVING TEMPERATURE:

Best served between 6° and 8°C.

ALCOHOL VOLUME:

13%

100% Chardonnay D.O. LA MANCHA

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